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THE HANDY COOK BOOK

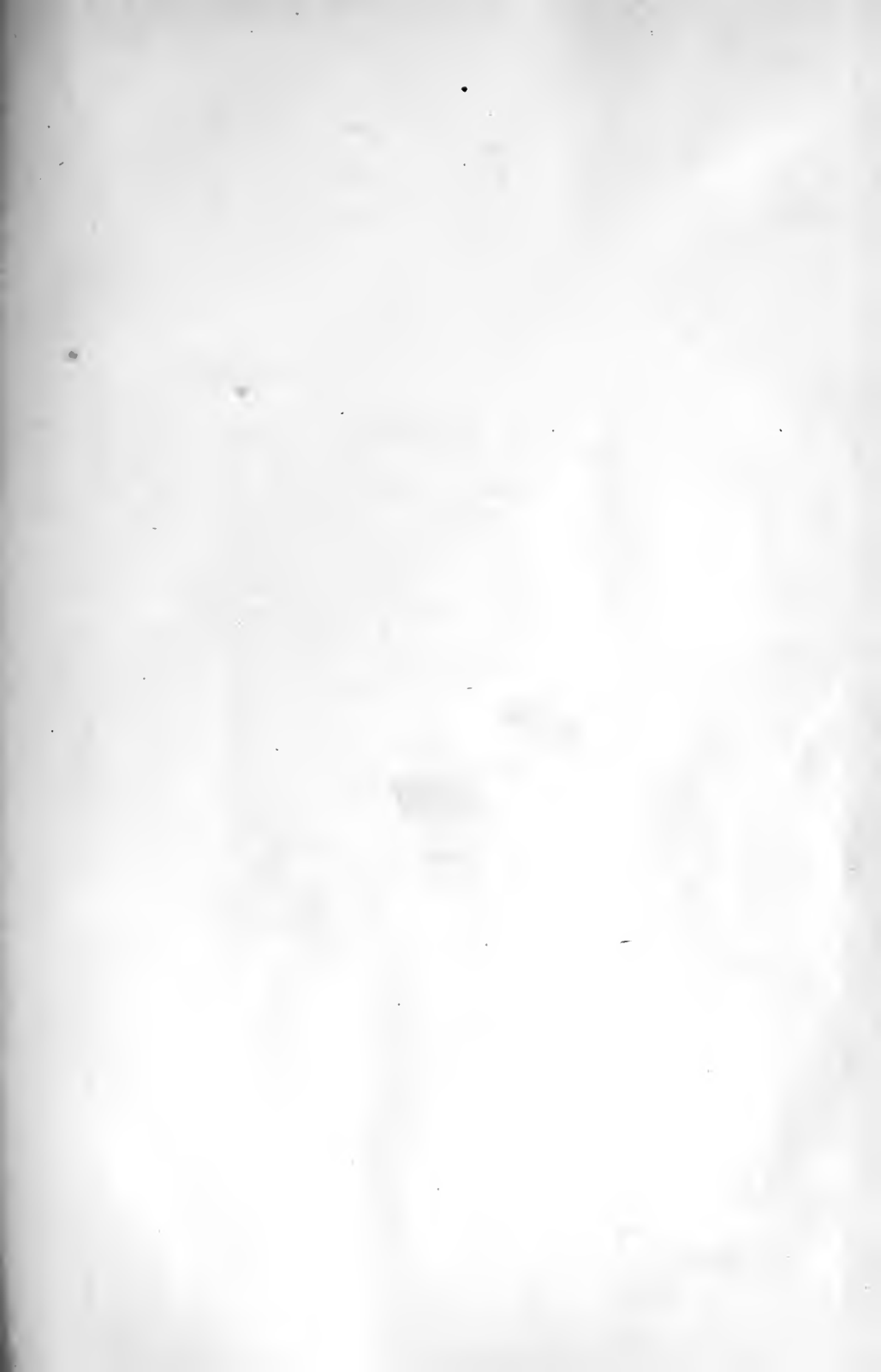


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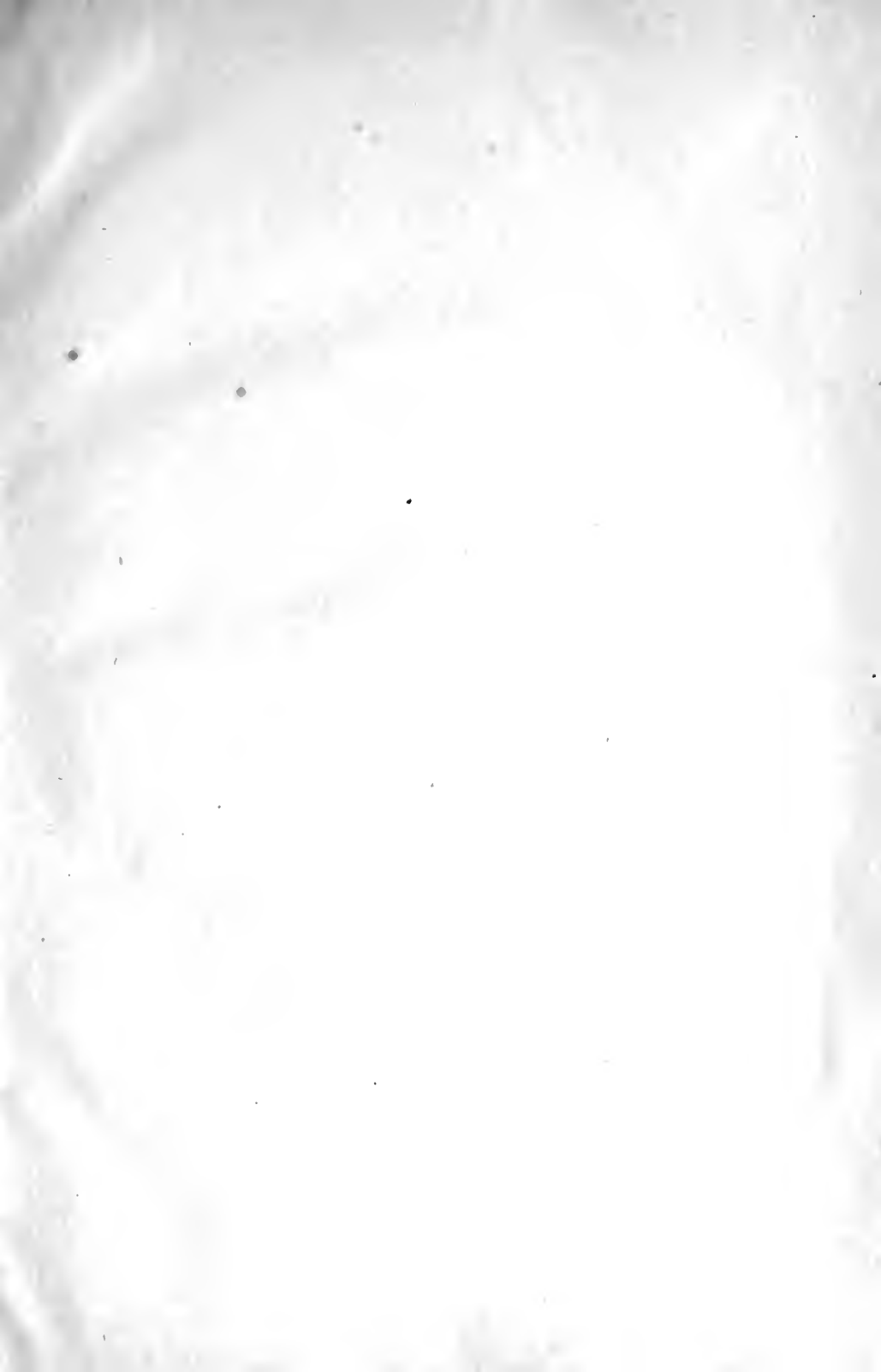
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The Handy Cook Book

PUBLISHED IN
KANSAS CITY, MISSOURI

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NEEL & SON
1917.

Price - \$1.50

By Mail 1.75

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DEDICATED TO THE BRIDES OF 1917

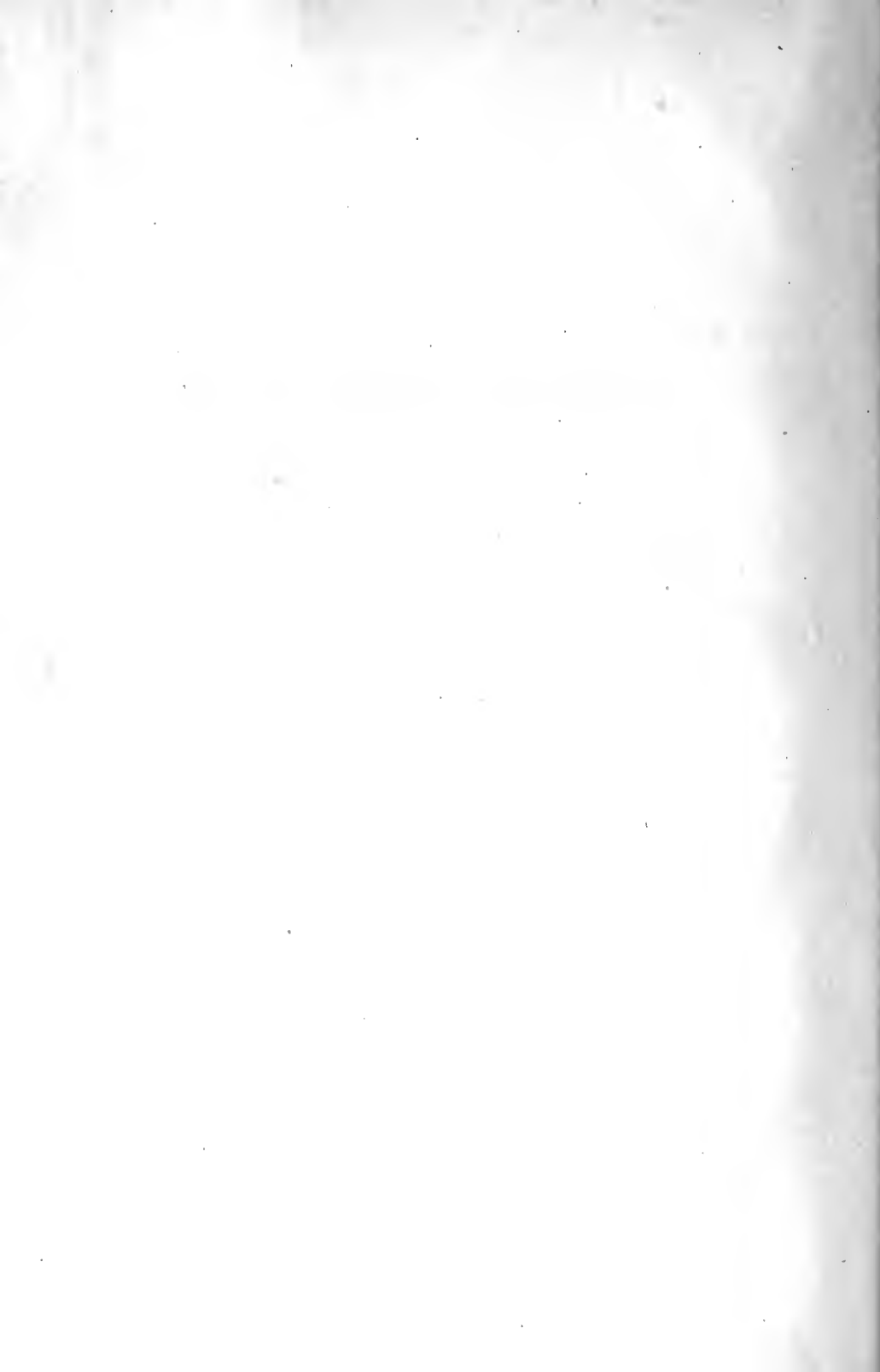
We, the publishers, present you,

Mrs.
with our heartiest congratulations, this **Handy Cook Book** free. May your burdens and responsibilities of matrimony be made lighter by its daily consultation and use; remember that old saying, "The way to a man's heart is through his stomach."

Remember also that this book contains much information of value to your household regarding **the Greatest City in the West**, the one in which you purchased your marriage license. We especially call your attention to the advertisements of the business firms which made the publication of this book possible, you will make no mistake in giving them your patronage.

May a long and a happy married life be yours is the sincere wish of

THE PUBLISHERS.





WHERE TO GO ON SUNDAY

CHURCHES AND LOCATIONS

KANSAS CITY, MO.

Star and Numbers explained on page 27.

BAPTIST

Bales Ave.—12th and Bales *32
 Beaumont—Beaumont Station *18
 Benton Blvd.—25th and Benton *22
 Bethany—Lawndale and Scarritt *24
 Calvary—9th and Harrison *12
 Central—10th and Park *2-18
 Centropolis—15th and Ewing *9
 Dodson—Dodson Station *6
 Euclid Ave.—43rd and Euclid *2
 First—Linwood and Park *2
 Forest Ave.—43d and Forest *31
 German—13th and College *32
 Independence Ave.—Indep. and Spruce *12
 Kensington Ave.—24th and Kensington *14
 Leeds—38th and Gould
 Maywood—15th and Northern Blvd. *9
 Mt. Washington—Mt. Washington Station *18
 Oakwood—31st and Lister *30
 Roanoke—40th and Wyoming St.
 St. James' Chapel—4043 Mill *5
 Swedish—416 W. 14th *23
 Swope Park—67th and Swope Parkway *28
 Tabernacle—30th and Holmes *11
 Troost Ave.—61st and Troost *31
 Valley—2402 Rochester
 Westport—39th and Baltimore *34
 Wm. Jewell—2128 Madison *23
 West Side Br.—first ch. 13th and Broadway

Woodland Ave.—81st and Woodland *35

BRETHREN

Dunkart—6236 Hugh St. *9

CHRISTIAN

Budd Park—Brighton and St. John *24
 First—11th and Locust *32
 Forest Ave.—16th and Forest *9-31
 Hyde Park—Westport Ave. and Main *24
 Independence Blvd.—Indep. and Gladstone Bldvs. *12
 Ivanhoe Park—37th and Michigan *35
 Jackson Ave.—17th and Jackson *9-10
 Linwood Blvd.—Linwood and Forest *31
 McCoy—23rd and McCoy *11
 Mt. Washington—Indep. and Overton *18
 Oak Park—43rd and Montgall *22
 Roanoke Blvd.—40th and Wyoming *23
 Sheffield—Indep. and Newton *18
 South Park—56th and Forest *31
 Swope Park—62nd and Swope Parkway *28
 Wabash Ave.—27th and Wabash *22
 West Side—20th and Penn *23
 Second (c)—24th and Woodland *35

CATHOLIC

Annunciation—Benton and Linwood *31
 Blessed Sacrament—39th and Agnes *22
 Cathedral of the Imm. Con.—11th and Broadway *23-32

Church of Assumption—3327 Garner *24
 Wabash *22

Ch. of Assumption of Blessed Virgin—Benton Blvd. and Lexington *24

Guardian Angel—43rd and Mercier *23

Holy Cross—St. John and Quincy *24

Holy Family—39th and Gould *30

Holy Name—23rd and Benton Blvd. *19

Holy Rosary (Italian)—Missouri and Campbell *24

Holy Trinity—Cypress and 7th *12

Our Lady of Good Counsel—Washington and Schafer *23

Our Lady of Perpetual Help—Hunter and Broadway *23

Our Lady of Sorrows—Locust and 26th *5-24

Sacred Heart—26th and Madison *23

St. Aloysius—Prospect and 11th *32

St. Francis—609 Wyman *8

St. Francis Xavier Chapel—53rd and Troost *31

St. James—39th and Harrison *31

St. John's—1438 Independence *12

St. Joseph's—Harrison and 19th *31

St. Michael's—Brighton and 24th *4

St. Monica's (Col.)—17th and Lydia *14

St. Patrick's—800 Cherry *12

St. Peter's and St. Paul's—904 McGee *2

St. Stephen's—Bennington and Washington *13

St. Stanislaus (Polish)—18th and Ewing *14

St. Vincent's—3105 Flora *33

CHRISTIAN SCIENTISTS

First Church—9th and Forest *2-31

Second Church—31st and Troost *31

Third Church—40th and Walnut *5-24

Fourth Church—St. John and Elmwood *24

Fifth Church—22nd and Prospect

CONGREGATIONAL

Elmwood Mission—14th and Oakley *10

First—Admiral and Highland *12-24

Ivanhoe Park—39th and Michigan *35

Metropolitan Mission—21st and Jefferson *23

Prospect Ave.—Prospect and Victor *22

Westminster—Walnut and 36th *24

EPISCOPAL

Good Shepherd—58th and Main *5

Grace—415 W. 13th *21-25

St. Augustine (c)—11th and Troost *31

St. George's—2929 Tracy Ave. *31

St. John's—511 Kensington *12

St. Mark's—701 Prospect *2

St. Mary's—Holmes and 13th *32

St. Paul's—40th and Main *24

Trinity—Tracy and 10th *2

EVANGELICAL

First—25th and Mersington *14

Park Ave.—25th and Park *2

WHERE TO GO ON SUNDAY—Continued

HEBREW

Bais of Jacob—1004 Independence *12
 B'Nai Jehudah Temple—Linwood and
 Flora *11
 Keneseth Israel Temple—1425 Locust *9
 Shaaris Israel Libowitz—823 Ind. Ave.
 Tiphereth Israel—Tracy and Admiral

LATTER DAY SAINTS

Bennington Heights—13th & Ben'tgon
 Central Br.—9th and Lydia *13
 Second Br.—23rd and Holly *23
 Fourth Br.—43rd and Garfield *2
 Mt. Washington—Mt. Washington

LUTHERAN

Children's Mem. Evan.—Indep. and Bright-
 on *12
 First English—38th and Troost
 First Swedish—1238 Penn *23
 German Emmanuel—16th and Cherry *9
 Norwegian—1424 Penn *23
 St. John's Evangelical—28th and Cherry
 *11
 St. Paul's—26th and Quincy *10
 Swedish Emmanuel—23rd and Madison
 *23

METHODIST EPISCOPAL

Agnes Ave.—41st and Agnes *22
 Arlington—22nd and Prospect *22
 Beaumont—Mo. and Marsh *24
 Bennington Heights—10th and Newton *13
 Broadway—74th and Broadway *23
 Dickey Memorial—57th and Wornall
 First (Ger.)—14th and Campbell *9
 German—Naish and W. Prospect *34
 Grace—29th and Holly *34
 Grand Ave.—9th and Grand *2-9-12-24
 Howard Memorial—Linwood and Char-
 lotte *11
 Hyde Park—Broadway and Valentine Rd.
 *34

Independence Ave.—Olive and Indep. *24
 Linwood—Olive and Linwood *2
 Maywood—15th and Hedges
 Mersington Ave.—32nd and Mersington
 Mt. Washington—Mt. Washington, Mo.
 Oakhurst—18th and Spruce *14
 Oakley—Indep. and Elmwood *12
 Phoenix Park—26th and Spruce *14
 Second German—2501 Indiana *14
 Slavons Memorial—39th and Flora
 Stewart—70th and College
 Summit St.—16th and Summit *23
 Swedish—14th and Wyoming *23
 Quayle Chapel—North Kansas City

METHODIST EPISCOPAL SOUTH

Blue Parkway—1664 Madison
 Central—11th and Paseo *32
 Cleveland Ave.—26th and Cleveland *14
 Epworth—45th and Genesee *23
 Garland Ave.—428 Garland *8
 Institutional—Holmes and Admiral *24
 Melrose—Bales and Windsor *24
 Mt. Washington—Indep. and Arlington *12
 Olive St.—14th and Olive *9

Rock Hill—58th and Forest *31
 Westport—40th and Washington *23
 White Ave.—White and Anderson *24
 Swope Park—63rd and Swope Parkway
 *28

Troost Ave.—26th and Troost *31
 Union—51st and Prospect

PRESBYTERIAN (North)

Benton Blvd.—2615 Benton *22
 Central W. S.—908 Harrison *31
 Country Club—55th and Oak *24
 Covenant—60th and Swope Parkway *23
 Eastminster—Benton Blvd. and Anderson
 *24

East Side—23rd and Lawn *14
 First—10th and Forest *31
 First United—34th and Michigan *35
 Grace—811 Benton *13
 Immanuel—41st and Campbell *31
 Linwood—Linwood and Woodland *35
 Marlborough—79th and Woodland
 Mellier Pl. Cumberland—3933 Genesee *23

PRESBYTERIAN (South)

Northeast—117 Denver
 Prospect—43rd and Prospect *22
 Reformed W. S.—44th and Wyoming *23
 Third—Walnut bet. 30th and 31st *5-24
 Trinity—39th and Broadway
 Westport Ave.—Westport and Wyandotte
 *34

QUAKER

Friends—30th and Bales *19

REFORMED

St. Paul's—36th and Wabash
REORGANIZED LATTER DAY SAINTS
 Bennington Heights—13th and Ben'tgon
 Central—9th and Lydia *2-31
 Fourth—43rd and Garfield *2
 Mt. Washington—Mt. Washington
 Second—23rd and Holly *23

SALVATION ARMY

Corps No. 1—11th and Oak
 Corps No. 3—12 W. Mo. Ave.

SEVEN DAY ADVENTIST

First—14th and Michigan *9
 Second—23rd and Woodland *35

SPIRITUALISM

Church of Divine Science—1735 Summit
 Progressive—9th and Olive
 Psychical Research—Kansas City, Kansas
 Second—10th and Park
 Third—12th and Brooklyn

UNITARIAN

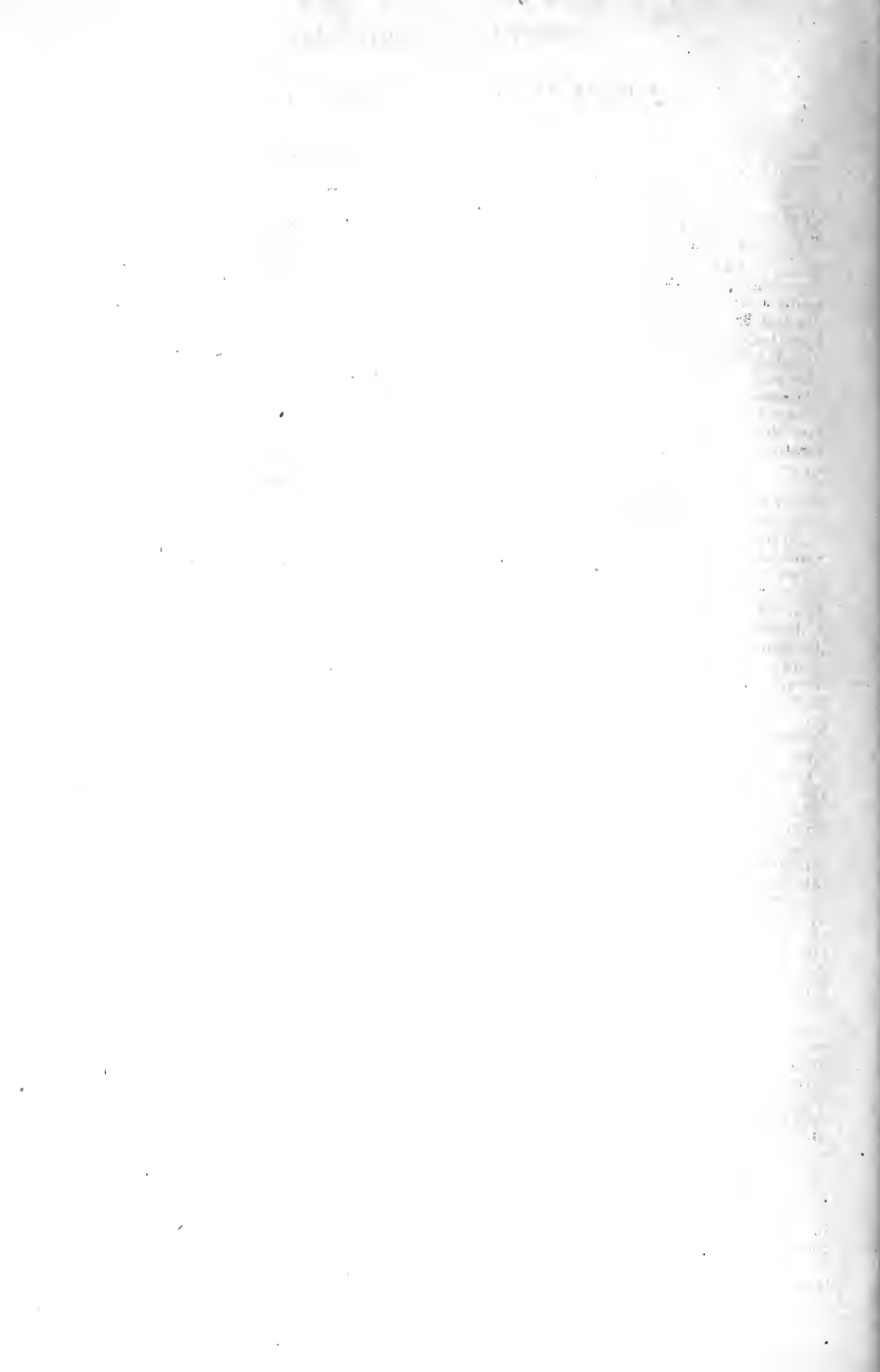
All Soul's—3431 Baltimore *23

UNITED BRETHREN

First—40th and Harrison *31
 Second—47th and Holly *23
 Oliver Memorial—19th and Riverview,
 Kansas City, Kansas.

UNIVERSALIST

First—10th and Park *2



WHERE TO GO ON SUNDAY—Continued

KANSAS CITY, KANS.

BAPTIST

Argentine—1447 S. 27th Street
 Armourdale—Mill and Shawnee
 Bethel (Croatian)—43 N. First Street
 Chelsea Place—Garfield and 26th
 Edgerton Place—2201 N. 5th
 First Swedish—646 Ohio
 First—Tauromee and 10th
 Grandview—24th and Grandview
 Greystone Heights—Ralph and Lombard
 London Heights Chapel—1600 New Jersey
 Oakland Park—14th and Pacific
 Rosedale—S. W. Blvd. and Wyandotte
 Ruby Ave.—Ferreer St. and Ruby Ave.
 So. Rosedale—45th and Westport
 Yecker Ave.—Yecker and 15th

CHRISTIAN

Argentine—28th and Metropolitan
 Armourdale or First—10th and Argentine
 Blvd.
 Central—7th and Armstrong
 Grandview—Central and 18th
 Quindaro Blvd.—12th and Georgia
 Rosedale—Rosedale Ave. and Argentine
 Road
 Temple—7th and Parallel
 First (Col.)—1401 N. 8th
 Third (c)—8th and Everett

CATHOLIC

Blessed Sacrament—2203 Troup
 Holy Name—Rosedale
 St. Anthony's—7th and Barnett
 St. Benedict's—Pacific and Boeke
 St. Bridget's—65 N. First
 St. John the Evangelist—Strong and 30th
 St. John the Baptist—708 N. Fourth
 St. Joseph's—807 Vermont Ave.
 St. Mary's—5th and Ann
 St. Peter's—14th and Orville
 St. Rose of Lima—8th and Quindaro
 S. S. Cyril and Methodius—40 N. Mill
 St. Thomas—628 Pyle

CHRISTIAN SCIENTISTS

First—747 Minnesota Ave.

CONGREGATIONAL

Central—13th and Reynolds
 Chelsea—27th and Garfield
 First—6th and Everett
 Plymouth (Rosedale)—Park and Broad
 Rosedale First—43rd and Fisher
 Ruby Ave.—22nd and Ruby Ave.

DUNKERD

Dunkerd Brethren—921 Central
 Dunkerd Brethren Mission—719 St. Paul

EPISCOPAL

Good Shepherd—12th, bet. Osage and Hasbrook
 Grace—1521 S. 18th

St. Paul's—714 State
 St. Peter's—17th and Central

EVANGELICAL

Zion's (Ger.)—645 Orville

FREE METHODIST

Glendale—2717 N. Tremont
 Mission—711 Osage

HEBREW

Congregation Gomel Chesed—70 Central

LATTER DAY SAINTS

Argentine—37th and Powell
 Armstrong Br.—732 Cornell
 Chelsea Park—Maple and Spencer
 Grandview Br.—14th and Central
 Quindaro—19th and Quindaro

LUTHERAN

Argentine (Ger.)—27th and Metropolitan
 Danish—731 Riverview
 St. Luke's Ger. Evan.—7th and Riverview
 Swedish—12th and Grandview
 Trinity—714 Tauromee

METHODIST—COLORED

African—2321 Ruby
 First—8th and Nebraska
 Ninth St.—1417 N. 9th
 St. Peters—409 Oakland

METHODIST EPISCOPAL

Argentine—Metropolitan, bet. 25th and 26th
 Central—724 S. Mill
 Central Ave.—956 Central
 First Ger.—8th and State
 Grace—1612 Quindaro Blvd.
 London Heights—15th and Garfield
 Mt. Pleasant—5th and Stewart
 Quindaro—3023 N. 22nd Street
 Rosedale—14th and Kansas City Ave.
 Washington Ave.—700 Washington Blvd.
 Wesley—32nd and Orville

METHODIST EPISCOPAL, SOUTH

Seventh St.—7th and State
 Rosedale—Walnut and Florence

METHODIST PROTESTANT

Chelsea—1625 N. 25th Street
 Gorden Place—800 Lafayette
 London Heights—16th and Virginia
 People's—712 Nebraska
 State Ave.—35th and State Line

METHODIST WESLEYAN

Tidings of Joy Mission—445 Virginia

PRESBYTERIAN

Argentine—8th and Metropolitan
 Central—619 S. 7th
 First—7th and Nebraska
 Grandview Park—1613 Reynolds
 Second—11th and Grandview Blvd.
 Western Highlands—12th and Cleveland

SEVEN DAY ADVENTISTS

First—438 Nebraska



STREET DIRECTORY

EXPLANATION

By City Ordinance the odd numbers are on the East side of all streets running North and South, and on the South side of all streets running East and West.

The Streets running North and South are Names, while those running East and West are Numbers.

One hundred numbers are assigned to each Street running East and West, beginning at Main Street and increasing East and West.

One hundred numbers are assigned to each street running North and South, beginning at the Missouri River and increasing South, except in that portion of the City East of Highland Ave. and North of Independence Ave., all streets are numbered from St. John Ave., commencing with One and increasing North and South.

KANSAS CITY STREET GUIDE
NORTH AND SOUTH STREETS

(Streets marked with * have car line)

EAST OF MAIN

- | | |
|----------------|--------------------|
| *1 Walnut | 2 Miles |
| *2 Grand | 31 Gladstone Blvd. |
| Warwick | Benton Blvd. |
| *3 McGee | South Blvd. |
| 4 Oak | 31 Bellefontaine |
| Gillham Road | 32 Walrond |
| 5 Locust | 33 College |
| 6 Cherry | *34 Indiana |
| Kenwood | 35 Bales |
| *7 Holmes | Bigelow |
| Rockhill Blvd. | 36 Askew |
| *8 Charlotte | 37 Monroe |
| 9 Campbell | 38 Cleveland |
| 10 Harrison | *Swope Pkwy. |
| Gillis | 39 Mersington |
| *11 Troost | 40 Myrtle |
| 12 Forest | 41 Norton |
| 13 Tracy | *42 Jackson |
| Virginia | 43 Spruce |
| 14 Lydia | 44 Kensington |
| Grove | 45 Cypress |
| B. Hills Road | 46 Elmwood |
| Paseo | 3 Miles |
| 1 Mile | 47 Lawn |
| 15 Flora | 48 Lister |
| *16 Vine | V. Brunt Blvd. |
| Wayne | 49 Chelsea |
| Salisbury | Poplar |
| Alton | 50 Brighton |
| 17 Highland | 51 Quincy |
| Shelly | 52 Denver |
| *18 Woodland | 53 Colorado |
| Maple Blvd. | *54 Hardesty |
| 19 Michigan | 55 Drury |
| 20 Euclid | 56 Oakley |
| 21 Garfield | 57 Lawndale |
| *22 Brooklyn | 58 Topping |
| 23 Park | 59 Bellaire |
| Watkins | 60 White |
| 24 Olive | 61 Wheeling |
| 25 Wabash | 62 Cecil |
| *26 Prospect | 4 Miles |
| 27 Montgall | Belmont |
| 28 Benton | Gould |
| Chestnut | 63 Beacon |
| 29 Kansas | 64 Fremont |
| 30 Agnes | Addison |

- | | |
|---------------|---------------|
| 65 Fulton | 77 Manchester |
| 66 Bennington | 78 Douglas |
| 67 Newton | 79 Smalley |
| Grace | Cookson |
| Holden | 80 Potter |
| 68 Ewing | Sycamore |
| 69 Cambridge | 5 Miles |
| 70 Winchester | 81 Tullis |
| 71 Bristol | 82 Skiles |
| 72 Corrington | 83 Marsh |
| 73 Crystal | 84 Donnelly |
| 74 Eastern | 85 Wallace |
| 75 Oakland | 86 Booth |
| 76 Richmond | City Limits |

WEST OF MAIN

- | | |
|---------------|-------------------|
| *1 Delaware | * 1 W. Prospect |
| 1 Baltimore | 12 Holly |
| *2 Wyandotte | 12 Santa Fe |
| 3 Central | Franklin |
| May | Mercer |
| *4 Broadway | Roanoke Road |
| Wornall | 13 Mulberry |
| Bank | 13 Terrace Place |
| *5 Washington | 14 Hickory |
| 6 Penn | 14 Fairmount Ave. |
| 7 Jefferson | Allen Ave. |
| *8 Summit | Brook |
| *Bluff | 15 Liberty |
| 9 Madison | *16 Wyoming |
| Lincoln | *17 Genesee |
| 10 Belleview | *Bell |
| | *18 State Line |

STREETS EAST AND WEST
SOUTH OF INDEPENDENCE BLVD.

- | | |
|---------------|--------------|
| 1 Front | Union |
| Rochester | *10 10th St. |
| Guinotte | 11 11th St. |
| 1 1st St. | Peery |
| 2 2nd St. | *12 12th St. |
| *3 3rd St. | Dauphin |
| 4 4th St. | *13 13th St. |
| *5 5th St. | 1 Mile |
| *Missouri | 14 14th St. |
| Pacific | *15 15th St. |
| 6 6th St. | Lee |
| *Independence | 16 16th St. |
| Admiral | 17 17th St. |
| 7 7th St. | Hughe |
| *8 8th St. | *18 18th St. |
| *9 9th St. | *S. W. Blvd. |
| St. Louis | *19 19th St. |

STREET DIRECTORY—Continued

20 20th St.	36 36th St.	53 53rd St.	64 64th St.
Arthur	Beverly	53rd St. Ter.	65 65th St.
Mathews	Valentine Road	54 54th St.	66 66th St.
21 21st St.	37 37th St.	Blue Banks	66th St. Ter.
22 22nd St.	38 38th St.	*55 55th St.	67 67th St.
23 23rd St.	Schaeffer	55th St. Ter.	Clarendon
Belt Line	39 39th St.	56 56th St.	68 68th St.
Westport Road	40 40th St.	56th St. Ter.	Spencer
*24 24th St.	40th St. Ter.	57 57th St.	69 69th St.
2 Miles	4 Miles	57th St. Ter.	Mammouth
Howard	*Westport Ave.	58 58th St.	70 70th St.
25 25th St.	Pearl (Wp.)	58th St. Ter.	Churchill
26 26th St.	41 41st St.	59 59th St.	71 71st St.
*27 27th St.	Filmore	59th St. Ter.	72 72nd St.
Grauman	Pearl	Huntington R.	7 Miles
Lockridge	Lawrence	60 60th St.	73 Proposed Blvd.
28 28th St.	Christine	Crittenden	74 74th St.
Blaine	42 42nd St.	60th St. Ter.	75 75th St.
Bonita	Boone	6 Miles	75th St. Ter.
Victor	*43 43rd St.	61 61st St.	76 76th St.
Shawnee	44 44th St.	61st St. Ter.	76th St. Ter.
29 29th St.	45 45th St.	62 62nd St.	77 77th St.
Hugo	46 46th St.	62nd St. Ter.	77th St. Ter.
30 30th St.	*Swope Pk. B.	63 Proposed Blvd.	78 78th St.
*31 31st St.	*47 47th St.	63rd St. Ter.	79 79th St.
Spring	48 48th St.	Meyer Blvd.	City Limits
Linwood	Ward		
Bayard	5 Miles		
32 32nd St.	49 49th St.	NORTH OF INDEPENDENCE BLVD.	
3 Miles	B. Ridge Road	1 Roberts	3 Garner
*Hunter Ave.	49th St. Ter.	2 Thompson	4 Smart
33 33rd St.	50 50th St.	*5 Lexington	10 Scarritt
34 34th St.	50th St. Ter.	6 Anderson	Norledge
Armour Blvd.	51 51st St.	Pendleton	Lakota
35 35th St.	52 52nd St.	7 Morrell	Saida
Christian	Concord	*8 St. John	Gladstone Blvd.
		9 Windsor	

STREET DIRECTORY—Continued

KANSAS STREET GUIDE

NORTH OF CENTRAL AVENUE

1 Locust	Franklin
Lyon	Garfield
Simpson	20 Troup
Reynolds	Parallel
Ford	Edgerton
Grandview	Stewart
Ridge	21 Lafayette
2 Riverview	22 Greeley
Tenney	Quindaro Blvd.
Northrup	23 Waverly
3 Ohio	Winona
Splitlog	24 Haskell
Ella	25 Cleveland
4 Orville	26 Rowland
Elizabeth	27 Georgia
5 Sandusky	Longwood
6 Tauromee	Laurel
7 Barnett	Yecker
8 Ann	28 Sanford
9 Armstrong	29 Kimball
10 Minnesota	30 Roswell
11 State	Spring
12 Nebraska	Lathrop
13 Washington	Russell
14 Everett	31 Brown
15 Oakland	32 Farrow
16 Freeman	Oak
17 New Jersey	33 Parkview
18 Walker	34 Sloan (North City Limits)
19 Virginia	

SOUTH OF CENTRAL AVENUE

1 Sumner	Idaho
Ridge	Pitkins
Park	Cornell
Bunker	Colorado
2 Pacific	Muncie Blvd.
Homer	4 U. P. Tracks
Vermont	Carr
Church	5 Delaware
Ivandale	Berger
3 Gilmore	Scott
Allen	6 Kansas
Glen	McAlpine
Lawless	Wyoming
Cement	7 Shawnee
Summit	Hasbrook
The Terrace	8 Osage
Euclid	Taylor

Pennsylvania
9 Miami
Argentine Blvd.
10 Cheyenne
11 Pawnee
Myrtle

Wabash
12 Bambard
Abbie
Edwin
Greystone

STREETS NORTH AND SOUTH

State Line	Darby
Joy	10th St.
Ewing	Baltimore
James	11th St.
Adams	Forest
Baird	12th St.
Brent	Valley
Water	Thorp
1st St.	13th St.
2nd St.	14th St.
3rd St.	15th St.
Walnut	16th St.
Ferry	17th St.
4th St.	Cissna
Thompson	18th St.
Dugarro	Hutchins
5th St.	Getty
Prospect	19th St.
Orchard	20th St.
Hallock	21st St.
Park	22nd St.
Nugents	23rd St.
Sherman	24th St.
Tremont	25th St.
St. Paul	26th St.
6th St.	27th St.
Packard	28th St.
7th St.	29th St.
Allis	30th St.
Porter	31st St.
Grandview	Vine
Lincoln	32nd St.
Chestnut	33rd St.
Harrison	34th St.
Pyle	35th St.
Coy	36th St.
8th St.	37th St.
Earley	38th St.
Mill	39th St.
9th St.	40th St.
Boeke	41st St.
Ferree	City Limits
Wilson Blvd.—From Central to Ohio on 14th St.	

STREET DIRECTORY—Alphabetically Arranged

- Aberdeen Court**, bet 38th and 39th from Garfield to Brooklyn
Adaline St., bet 16th and 17th from W. Prospect to Bellevue
Addison Ave., 1st St. E. of Fremont from 35th to 41st.
Admiral Blvd., bet Indep. Ave. and 8th St., from Grand to Indep. Blvd.
Admiral Court, bet Admiral Blvd. and 8th St., at alley E. of Harrison.
Agnes Ave., 3000 E.; 1st E. of Kansas, from 9th to 75th Sts.
Ailine Place, bet 12th and 13th beginning at Washington and running 240 ft. E.
Allen Ave., 1300 W.; from Holly to S. W. Blvd.
Alton, 1700 E.; from Front to Dora.
Amie St., 1st St. N. of Indep. Blvd., from Garfield to Montgall.
Anita Ave., bet 30th and 31st from Drury to Topping.
Anderson Ave., 2nd St. S. of St. John from Benton Blvd. to Belmont
Archibald St., 1st St. S. of Westport from Baltimore S. W. to 43rd.
Archibald St., 4 } to Mill Creek Parkway.
Arlington Ave., 2nd St. E. of Brookside from Independence Road S. to 17th.
Armour Blvd., bet 34th and 36th from Broadway to Paseo.
Arthur Ave., 1st N. of 21st from College to Indiana.
Arleta Blvd., 1300 E.; from 73rd S. E. to 75th.
Ash Ave., bet Indep. Road and Scarritt two blks. W. of Fairmount Park.
Ashland Ave., 8300 E.; from 17th south.
Askew Ave., 3300 F.; from Front to City Limits.
Bales Ave., 3500 E.; from Norledge to 79th.
Biles Court, 1st St. W. of Monroe, from 8th to 9th.
Baltimore Ave., 100 W.; from 7th to City Limits.
Bank St., 1st W. of Broadway from 6th to 9th.
Birat St., 1st W. of White from Lexington to Anderson.
Bayard Ave., 1st St. S. of Linwood from Warwick to McGee.
Beacon Ave., 6400 E.; from Independence Ave. to 9th.
Beacon Hill, 1st E. of Campbell from 23rd to 24th.
Beaumont Ave., 1st N. of Independence Road from Marsh to Booth.
Bell St., 1st E. of State Line from 27th to 50th.
Bellaire Ave., 5900 E.; from Saida Ave. to 13th.
Bellefontaine Ave., 3100 E.; from 9th to 79th
Bellevue Ave., 900 W.; from 13th to 77th.
Belmont Ave., 6200 E.; from Saida to 23rd.
Belt Line Ave., 1st St. S. of 23rd from Broadway to Wyandotte.
Belvidere St., 1st N. of Independence Ave. from Troost to Vine.
Bennington Ave., 6600 E.; from Independence Road to 24th.
Benton Blvd., 3200 E.; from Gladstone Blvd. and St. John to 16th; 2800 E.; 16th to 23rd; 2900 E.; 23rd to Linwood Blvd. Linwood to Swope Parkway.
Benton (East), corresponding with 16th from 2800 to 3200 E.
Benton Place, 1st S. of 23rd from Brook to Fairmount.
Berkeley Ave., bet 54th and 55th from Main 1 blk. E.
Berkowitz, 1st St. S. of 19th from Tracy to Lydia.
Beverly, 1st St. S. of 36th from Summit St. W.
Bigelow Ave., 3500 E.; from Nicholson to Guinotte.
Elaine St., 1st S. of 28th from State Line to Wyoming.
Blue Banks Ave., 1st St. S. of 54th from Brighton to Blue River.
Blue Hills Road, 1st St. E. of The Paseo, from 59th S. to 63rd.
Blue Ridge Road, 1st St., S. of 49th, Swope Parkway to City Limits.
Bluff St., 500 W.; from 4th to 12th.
Bonita Ave., 1st St. S. of 28th from Hardesty to Topping.
Boone St., 1st St. S. of 42nd from Washington to Wornall.
Booth, 8500 E.; from Independence Road to Independence Ave.
Bowman Court, 1st St. S. of 16th from Wyandotte to alley E.
Bradley, 6000 E.; from 8th to 9th.
Bridge St., 1st St. E. of Broadway from Front to 2nd.
Brighton Ave., 5000 E.; from Norledge to 63rd.
Bristol St., 7100 E.; from Blue River to 20th.
Broadway, 400 W.; from Front to 77th.
Brook St., continuation of Allen from 23rd to Fairmount.
Brooklyn Ave., 2200 E.; from Front to City Limits.
Brookside Ave., 2nd St. E. of Mt. Washington from Independence Road S. to 15th.
Brookside Blvd., from 48th and Main, running S. to 64th along Country Club car line.
Brownell, 1st N. of Independence Ave. from Woodland to Maple Ave.
Brush Creek Blvd., 1st St. N. of 47th from Oak to Charlotte.
Bryant, 1st St. E. of Bellevue N. from Westport.
Budd Esplanade, from Van Brunt Blvd., E. to Brighton Ave.

STREET DIRECTORY—Continued

- Bullene Ave.**, 1700 W.; from Southwest Blvd. to 31st.
Cambridge Ave., 6900 E.; from Independence Road to 12th.
Campbell, 900 E.; from River to 77th.
Cedar, 1st St. E. of State Line from 9th to 10th.
Cedar Ave., 4th St. W. of Fairmount Park, Scarritt to Independence Ave.
Central St., 300 W.; from 5th to City Limits.
Charlotte St., 800 E.; from River to 77th.
Chelsea, 4900 E.; from St. John to 51st.
Cherry St., 600 E.; from 1st to 77th.
Chestnut Ave., 2800 E.; from Gardner to 79th.
Chouteau, 4800 E.; from 25th to 26th.
Christiana Ave., 1st St. N. of 42nd from Genesee to State Line.
Christian Ave., bet. 35th and 36th, from Genesee to State Line.
Churchill Ave., 1st St. S. of 70th from Woodland to Prospect.
Churchill Court, bet Charlotte and Campbell and 9th and 10th.
Circle, 1st St. S. of 21st from Cliff to 23rd St.
City View Ave., 1st St. S. of 25th from Main to Grand.
Clairmont Ave., 1st St. E. of Lydia from Linden to point 500 ft. S. of 5th.
Clarendon, 1st St. S. of 67th from Woodland to Prospect.
Cleveland, 3800 E.; from Independence Ave. to 79th.
Cliff St., 1st St. S. of 21st from Alley to Holly.
Cliff Drive Roadway, in N. Terrace and W. Terrace Parks.
Clifton, bet 6th and 7th from Washington W.
Clinton Place, 4000 E.; from Norledge to St. John.
Cloon Ave., 1st St. S. of 10th from Jackson to Elmwood.
Coal Mine Road, 2nd St. E. of Elmwood from 43rd to Blue Ridge Road.
Cole Ave., 6500 E.; from 39th to 43rd.
Coleman Road, 900 W.; 1st St. W. of Karnes Blvd. from 31st to 35th.
College Ave., 3300 E.; from 12th to 79th.
Collins, 1st St. E. of Denver from 12th to 15th.
Colorado Ave., 5300 E.; from Saida to 63rd.
Commercial St., 1st St. S. of 1st St. from Delaware to Walnut.
Concord Ave., bet 52nd and 53rd from Grand Drive to Wornall Road.
Conway Ave., 1st St. W. of Cleveland from 41st to 43rd.
Cookson Ave., 7900 E.; from 15th to 20th.
Corbin Terrace, 1st St. S. of 42nd from Summit to Jefferson.
Corrington Ave., 7200 E.; from Blue River to 19th.
Cottage Ave., 1st St. S. of 22nd from Vine to Woodland.
Cottage Lane, bet Charlotte and Campbell from Independence Ave. to 6th.
Cottonwood St., 3600 E.; from Front to Gardner.
Crescent, 3rd St. E. of Brookside from Independence Road to 15th.
Crittenden Ave., 1st St. S. of 60th from Swope Parkway to Elmwood.
Crystal Ave., 7300 E.; from Blue River to 19th.
Cypress Ave., 4500 E.; from St. John to 63rd.
Dauphin Ave., 1st St. S. of 12th from White to Bristol.
De Groff Way, 1st St. E. of Oak from 30th to 31st.
Delaware, 1st St. W. of Main from River to 9th.
Delphien, 1st St. N. of 32nd from Genesee to State Line.
Denver Ave., 5200 E.; from Saida to 63rd.
Dickson Ave., 1st St. N. of 15th from Cleveland to Jackson.
Donnelly Ave., 8300 E.; from Independence Road to Independence Ave.
Dora Ave., 1st St. S. of 1st from Alton to Prospect.
Douglas Ave., 7900 E.; from Independence Road to Independence Ave.
Dowden Ave., 1st St. S. of River from Myrtle to Jackson.
Draper Ave., 2700 1st E. of Montgall E.; from Nicholson to point 210 ft. S.
Dripps St., continuation of Bellevue N. from 12th to 8th.
Drury Ave., 5500 E.; from Saida to 63rd.
Dummy Row, 1st St. S. of Independence Road from Crystal E.
Duncan Ave., 4th St. E. of Prospect from 2nd to Nicholson.
Dunham Ave., bet 19th and 20th from Agnes to Indiana.
Dykington Ave., 1st St. E. of Highland Ave. from Missouri Ave. to Independence Ave.
East St., 1st St. W. of Holly from Cliff S. one blk.
East Ave., 1st St. E. of Oakland from 16th S. two blks.
East Roanoke Drive, from Valentine Terrace N. and E. connecting with Roanoke Drive.
Eastwood Court, from Topping E. to Eastwood Drive.
Eastwood Drive, from Topping northeasterly to 47th St., also southeast to Snia-Bar Road.
East Gillham Road, 1st St. N. of 39th from Holmes to Campbell.
East Lynn Ave., 3300 E.; from River to Rochester.
Eastern Ave., 7400 E.; from Blue River to 17th.

STREET DIRECTORY—Continued

- Eaton Ave., 2nd St. W. of Topping from 39th to 40th.
 Edgar St., 1st St. N. of Guinotte Ave. from Michigan Ave. to Park
 Elburn, 1st St. E. of Benton from 9th to 10th.
 Elizabeth, continuation of Terrace S. from 25th to Anderson.
 Elm St., from 2nd and Delaware N. W. to River.
 Elma St., 2nd St. N. of Independence Ave. from Garfield to Montgall.
 Elmwood Ave., 4600 E.; from Gladstone to 63rd.
 Emmett Ave., 8800 E.; from Manchester Ave. S. to 27th St.
 Esplanado, 1st St. S. of 24th from Main to Westport Road.
 Euclid Ave., 2000 E.; from Independence Ave. to 79th.
 Eunice Ave., 1st St. S. of 29th from Cleveland to Jackson.
 Ewing Ave., 6800 E.; from Independence Road to 17th.
 Fair St., 1st St. E. of Summit from 40th S. to High.
 Fairmount Ave., 1500 W.; from 23rd to 47th.
 Farley Ave., St. Clair Sta. from Independence Road to Independence Ave.
 Fancher Ave., continuation N. of Walrond from Nicholson to Guinotte.
 Fifty-Eighth St. Terrace, from Penn to Elmwood.
 Fiftieth St. Terrace, from Lydia to Elmwood.
 Fifty-fifth St. Terrace, bet 55th and 56th from Main to Brookside.
 Fifty-ninth St. Terrace, from Swope Parkway to Jackson.
 Fifty-seventh St. Terrace, bet 57th and 58th from Wyandotte to Brookside.
 Fifty-sixth St. Terrace, bet 56th and 57th from Main to Brookside.
 Filmore St., 1st St. S. of 41st from Mill Creek to Central.
 Flora Ave., 1st St. W. of Vine and Wayne from Admiral Blvd. to 79th.
 Forest Ave., 1200 E.; from Front to 79th.
 Ft. Scott Ave., 1st St. W. of Central from Southwest Blvd. to Milwaukee.
 Fortieth St. Terrace, bet 40th and 41st from Main to Walnut.
 Fortieth St. Way, bet 40th and 41st from Baltimore to Main.
 Forty-ninth St. Terrace, bet 49th and 50th from Lydia to Highland and from Jackson to Kensington.
 Fountain Place, 1st St. W. of Highland at 1448 Independence Ave.
 Francis St., 1st St. W. of Troost from 3rd to 4th.
 Frankfort Ave., 1st St. S. of Dowden Place from Myrtle to Jackson.
 Franklin St., 1100 W.; from 12th to 17th.
 Fremont Ave., 6400 E.; from Independence to 23rd.
 Front St., 1st St. S. of River from Main St. E. to City Limits.
 Fuller Ave., 6500 E.; from Roberts to 12th.
 Fulton St., 1st St. S. of 33rd from W. Coleman Road to Summit.
 Gardner Ave., 2nd St. N. of Nicholson from East Lynne to Topping.
 Garfield Ave., 2100 E.; from Front to 79th.
 Garfield Court, 1st St. S. of 29th from Kirkwood St. N.
 Garner Ave., 3rd St. N. of Independence Ave. from Benton to Elmwood.
 Garland Ave., 2400 E.; from Nicholson to 1st St.
 Genesee St., 1700 W.; from 7th to 47th.
 George, 1st St. N. of 26th from 1300 W. to Francis.
 Gillham Road, Grand Ave. and 22nd, thence diagonally S. E. to 46th and Paseo.
 Gillis St, 1st St. W. of Troost from River to Pacific.
 Gladstone Ave., 3100 E.; continuation of Gladstone Blvd. to 9th.
 Gladstone Blvd., 3100 E.; from Independence Blvd. to Belmont Ave.
 Glead Terrace, 1st St. S. of 36th from Holmes to Campbell.
 Glen Airy Place, 1st St. S. of 31st from Charlotte to Campbell.
 Glenwood Ave., 2nd St. E. of Brookside from Independence Road to 15th.
 Goodrich Alley, 1st St. E. of Central from Southwest Blvd. S. to 20th.
 Goodrich Place, 1st St. S. of 19th from Broadway to Wyandotte.
 Goodwin Place, bet 27th and 28th, from Denver to Colorado Ave.
 Gould Ave., 3rd St. E. of Blue River from 36th to 41st.
 Grace Ave., 6th St. E. of Blue River from 37th to 42nd.
 Graham Ave., 2nd St. E. of Penn from 75th to 77th.
 Grand Ave., 200 E.; from River to 77th.
 Grand Drive, Grand Ave. bet 52nd and 53rd.
 Grandview Ave., 1st St. S. of 49th from Summit to Wornall.
 Grauman Ave., 1st St. S. of 27th from Oak to Charlotte.
 Grays Court, at 21st St. and Jefferson.
 Green Court, 1st St. E. of Tracy from 31st to point 400 ft. S.
 Greenway Court, bet Campbell and Harrison on 8th St.
 Greenwood Place, 1st St. W. of W. Prospect from Westport Ave. running N. W.
 Gregory Ave., 3400 E. from Gardner to Owen.
 Grove St., 1st St. W. of Paseo and from 27th to 28th St.
 Guinotte Ave., S. 100; from Troost to Myrtle.

STREET DIRECTORY—Continued

- Hale St.**, 1st St. S. of Lexington Ave. from Woodland to Maple.
Hamilton Ave., 1st St. W. of Topping from 39th to 40th.
Hamilton Terrace, 1st St. N. of 45th from Summit to Jefferson.
Hammond Place, 1st St. S. of 18th from Cleveland to Myrtle.
Hancock Court, 1st St. N. of 31st from College to point 20 ft. W.
Hanover Place, 2nd St. S. of 36th from Broadway to Summit.
Hardesty Ave., 5400 E.; from Saida to 63rd.
Hardy Ave., 1st St. W. of Fairmount Park, from Independence Road S. to Scarritt.
Harrison Blvd., continuation of Harrison St. from Armour to Gillham Rd. and 39th.
Harrison St., 1100 E.; from 1st to 77th.
Hasbrook Place, 1st St. E. of Washington from 12th to point 160 ft. S.
Hayes Ave., 8600 E.; from 18th S.
Hazel Ave., 8500 E.; from 18th S.
Heacock Ave., 3rd St. E. of East Lynn from Nicholson to Guinotte.
Headwood St., 1st W. of Jefferson from 45th to 46th.
Henning St., 1000 W.; from Railroad to 8th.
Herold St., 1st St. S. of 27th running E. from Wyoming.
Herrick Ave., 8300 E.; from 7th to 9th St.
Hickory St., 1400 W.; from 8th to 15th.
High St., 1st St. S. of 40th from Mill to Broadway.
Highland Ave., 1700 E.; from Front to 79th.
Holden Ave., 7th St. E. of Blue River from 37th to 43rd.
Holly St., 1000 W.; from 13th to 77th.
Holmes St., 700 E.; from River to 77th.
Home Ave., 5th St. W. of Fairmount Park from Independence Road to Scarritt.
Hopkins St., 900 W.; from Railroad to 8th.
Houston Ave., 1st St. S. of 47th from Oak to Holmes.
Howard St., 1st St. N. of 25th from Holmes to Myrtle.
Howard Court, 1st St. N. of 25th from Locust to McCoy.
Hughe St., 1st St. S. of 16th from Denver to Blue River.
Hugo Ave., 1st St. S. of 29th, from Raytown Road to Hardesty Ave.
Hunter Ave., now 33rd St.
Huntington Road, 1st St. S. of 59th from Brookside to Ward Parkway.
Hurst Ave., bet 17th and 18th from Lydia to Virginia.
Huttig Ave., 3rd St. W. of Fairmount Park, from Independence Road to Scarritt.
Huttig Way, from Grand Ave. to Westport Road, bet 23rd and 24th.
Hyde Park Ave., from Armour Blvd. to 43rd.
Illinois Ave., 1st St. E. of Bellefontaine from 12th to 15th.
Independence Ave., 600 S. from Walnut to City Limits.
Independence Blvd., 600 S.; from Paseo to Benton.
Independence Plaza, 600 S.; on Independence Ave. at Park.
Independence Road, 1st St. N. of Independence Ave. to City Limits.
Indiana Ave., 3400 E.; from Norledge to 79th.
Indianapolis Place, 1st St. S. of 18th from Indiana to Cleveland.
Irving Place, 1st St. S. of 13th from Oak to Locust.
Jackson Ave., 4200 E.; from Norledge to 63rd.
Jackson Court, from 4035 E. 11th St. S. $\frac{1}{2}$ block.
James, 4th St. S. of 25th from Southwest Blvd., W. one block.
Janssen Place, 1st St. E. of Holmes from 36th to Harrison Blvd.
Jefferson St., 700 W.; from 8th to 77th.
Joffe, now York St.
Johnson, 1st St. E. of Garfield from 37th to 39th.
Joy St., 1st St. S. of 13th from Liberty to 190 ft. E. of Hickory.
Judon Ave., bet Agnes and Bellefontaine, from 55th to 58th.
Kansas Ave., 2900 E.; from 12th to 39th.
Karnes Blvd., 31st and 1st St. W. of Summit.
Kendall, 1st St. N. of 12th from Lydia to Paseo.
Kensington Ave., 4400 E.; from Norledge to 63rd.
Kentucky Ave., 2nd St. N. of Independence Ave from Fairmount Park to St. Clair Station.
Kenwood Ave., 1st St. W. of Holmes from 34th to 63rd.
Kersey Coates Drive, W. Terrace Park along West Bluff from 7th to 17th.
Kessler, 1st St. S. of 21st from McGee to Locust.
Kirkwood, 1st St. E. of Genesee from 29th south.
Knickerbocker, bet 35th and 36th from Broadway to Penn.
Krauthoff Court, 1st St. S. of 46th from Broadway to Wornall.
Lafayette, 1st St. W. of Belleview from 13th S. 4 blocks.
Lakota Ave., 1st St. N. of Gladstone from Askev to Gladstone.
Lake Ave., bet 28th and 29th and Tracy and Paseo.
Lampson Court, from 2516 Amie N. $\frac{1}{2}$ block.
Landis Court, continuation of 18th W. of Broadway from Washington to Broadway.

STREET DIRECTORY—Continued

- La Salle, 3rd St. N. of 47th from Central to Summit.
 Laurel, 2nd St. E. of Lydia from 4th S. one block.
 Lawler Ave., 1st St. E. of Indiana from 41st to 43rd.
 Lawn Ave., 4700 E.; from 15th to 51st.
 Lawndale Ave., 5700 E.; from Saida to 27th.
 Lawrence Ave., 2nd St. S. of Archibald from Mill Creek to Central.
 Lawrence Ave., 200 E.; from 22nd to 219 ft. S. of 23rd.
 Lawton Place, 1st St. S. of 13th from Washington to a point 200 ft. E.
 Lee St., 1st St. S. of 15th from Topping to Ewing.
 Leeds Ave., 6th St. E. of Blue River from 37th to 40th.
 Levee, 1st St. S. of Missouri River.
 Levy's Court, 1st St. S. of 36th from Gene-see to Roanoke Road.
 Lexington Ave., 5th St. N. of Independence Ave. from Woodland to Kentucky.
 Liberty St., 1500 W.; from 7th to 19th and from 45th to 47th.
 Lilly St., 1st St. S. of Waller Ave. from Missouri River to Cottonwood St.
 Lincoln St., 1st St. W. of Summit 9th to 12th.
 Lindel Ave., 1st St. S. of 57th from Ward Parkway to Wornall Road.
 Linden St., 1st St. S. of 3rd from Lydia Ave. to Maple.
 Linwood Ave., 1st St. S. of 32nd from Main to McGee.
 Linwood Blvd., 1st St. S. of 31st from Gill-ham to Indiana.
 Linwood Terrace, bet Linwood and 33rd on Troost.
 Lister Ave., 4800 E.; from St. John to 63rd.
 Llowellyn Place, bet 4th and 5th from Troost to Lydia.
 Lockhart Place, in Mt. Washington bet Glenwood and Arlington.
 Lockridge St., 1st St. S. of 27th from Pros-pect to Indiana Ave., running also from Hardesty to Topping.
 Locust St., 500 E.; from Front to 77th.
 Lombard St., 1st St. S. of 28th from Bell to State Line.
 Loraine Ave., 1st St. N. of Nicholson from East Lynne to Duncan.
 Lowell, 1st St. E. of Monroe from Dowden to Frankfort.
 Lydia Ave., 100 E.; from River to 79th.
 Lydia St., 1st St. S. of Front from Garfield to Park.
 Lynn Ave., 1st St. S. of 29th from Vine to Woodland.
 Lyon Ave., 1st St. S. of Norledge from Denver to Hardesty.
 McClure Place, bet Grand Ave. and McGee from 19th to 20th.
 McCoy Ave., 1st St. E. of Cherry from 20th to 25th.
 McElroy St., 1st St. N. of 5th from Laurel to Highland.
 McGee St., 300 E.; from Independence Ave. to 77th.
 Madison Ave., 900 W.; from 4th to 8th and from 13th to 77th.
 Maiden Lane, 1st St. S. of 6th from Penn to Washington.
 Main, dividing street E. and W. from River to 75th.
 Mammoth Ave., 1st St. S. of 69th from Woodland to Prospect.
 Manchester Ave., 7700 E.; from 12th to 23rd.
 Manhattan, 1st St. S. of 12th from Crystal to Anderson.
 Manheim Road, 3800 S.; from Harrison Blvd. to Paseo.
 Maple Ave., 1st St. E. of Woodland from Linden to Missouri Ave.
 Maple Blvd., 1st St. E. of Woodland from Missouri Ave. to Independence Ave.
 Maple Court, bet Missouri and Inde-pendence Ave., running E. $\frac{1}{2}$ block from Maple Blvd.
 Marsh Ave., 8300 E.; from Independence Road to Independence Ave.
 Marsh Place, 1st St. E. of Wyandotte from Belt Line to 24th.
 Martin Ave., 1st St. N. of Rochester from Chestnut to Rochester.
 Mastin Place, 1st St. S. of 20th from Cen-tral to Wyandotte.
 Matilda, 1st St. E. of Summit from 37th north.
 Matthews Ave., 1st St. S. of 20th, from Agnes to College.
 May St., 1st St. E. of Broadway from 5th to 9th.
 Mayfield Ave., 1st St. S. of 19th from Woodland to Brooklyn.
 Merchants Alley, 1st St. E. of Broadway, from 9th to 12th.
 Mercier Place, 1st St. W. of Holly from 18th to 23rd.
 Mercier St., 1st St. W. of Holly from 23rd to 77th.
 Mercier Place, 1st W. of Holly, from 18th S. W. to 20th, thence S. to 25th.
 Merrill Place, 1st St. S. of 27th, from Mer-cier to Holly.
 Mersington Ave., 3900 E.; 1st St. E. of Cleveland Ave., from Gladstone to 63rd.
 Metropolitan Ave., 1st St. S. of 29th, from Wyoming to point 325 ft. E.
 Meyer Blvd., from 64th and Ward Park-way E. along 64th to Paseo and then along 65th from Paseo to Swope Park-way.
 Michigan Ave., 1900 E.; from Front to 79th.
 Midland Court, 1st St. E. of Charlotte on 16th.

STREET DIRECTORY—Continued

Mill St., 800 W.; from 40th to Archibald.

Mill Creek Parkway, from Broadway and Westport Ave., S. to 48th St.

Milo, 1st St. E. of Bales, from Nicholson S. to Mo. Pac. tracks.

Milwaukee Ave., 1st St. S. of 20th from Broadway to Baltimore.

Minnie St., 1st St. S. of Lexington from Garfield to Olive.

Missouri Ave., 1st St. N. of Independence Ave., from Delaware to Garfield Ave.

Monitor Place, 1st St. W. of Madison, from 23rd to 24th.

Monmouty Ave., 1st St. S. of 69th, from Woodland to Prospect.

Monroe Ave., 3700 E.; from River to 79th.

Montana Ave., 1st St. E. of Blue River, from 37th to 40th.

Montgall Ave., 2700 E.; from Owen to 79th.

Montrose St., 1st St. S. of 19th, from Lister to Brighton.

Morningside Drive, from 59th and Brookside Blvd. S. E. to 63rd St.

Morrell Ave., 1st St. S. of St. John from Benton to Jackson.

Moulton Ave., bet Howard and 25th, from College E.

Mulberry St., 1300 W.; from 7th to 13th.

Munford Court, bet Paseo and Vine on 8th.

Murdock, 1st St. W. of Holly; from 45th S. three blocks.

Myrtle Ave., 4000 E.; from Smart Ave. to 63rd.

STREET DIRECTORY—Continued

- Naish Place, 1st St. N. of 27th W. of W. Prospect Place.
 Nelson Court, bet Oak and Locust, from 30th S. one block.
 Newton Ave., 6700 E.; from Independence Road to 12th.
 Nichols Ave., 7900 E.; from Eastern Ave. to 12th.
 Nicholson Ave., 1st St. N. of Rochester Ave., from Front to Myrtle.
 Norledge Place, 2nd St. N. of Windsor, from Walrond to Belmont.
 Norris Ave., 1st St. S. of 10th from Cleveland to Myrtle.
 Northwestern Ave., 1st St. E. of Broadway, from Front to 2nd.
 Norton Ave., 4100 E.; from Anderson to 63rd.
 Oak St., 400 E.; from 2nd to 77th.
 Oakland Ave., 7500 E.; from 12th to 17th.
 Oakland Blvd., from 57th and Oak S. to 63rd.
 Oakley Ave., 5600 E.; from Saida to 19th.
 Ohio Ave., 1st St. S. of 45th from Broadway to Wornall Road.
 Olive St., 2400 E.; from St. John to 79th.
 Ord St., 1st St. E. of Brooklyn, from Lexington to Amie.
 Oread Ave., 1st St. N. of 54th from Wornall Road to Brookside.
 Overton Ave., 7th St. E. of Brookside, from Kentucky to 15th.
 Owen Ave., 1st St. N. of Nicholson Ave., from Prospect to Indiana.
 Pacific St., 2nd St. N. of Independence Ave., from Holmes to Highland.
 Palmer Ave., 7800 E.; from 15th to 17th.
 Paloma Ave., 2nd St. S. of 31st from Drury to Topping.
 Parade Court, 1st St. N. of 18th from Lydia to Vine.
 Parade, The, from 15th to 18th and from Paseo to Woodland.
 Parish Place, 1st St. E. of South St. in Leeds, from Raytownm Road to 41st.
 Park Ave., 2300 E.; from Front to 79th.
 Park Ave. Ridge, 1st St. S. of 65th, from Fremont to Bennington.
 Park Court, 1st St. N. of 36th from Wyoming to Terrace.
 Park Place, 1st St. N. of 8th, from Park W. $\frac{1}{2}$ block.
 Park Terrace Road, S. of 47th St. and E. of Topping.
 Paseo, 1500 E.; from Admiral Blvd. S. to 79th.
 Paseo Court, 17th and Paseo.
 Pearl St., 1st St. S. of 41st from Holly to West Prospect.
 Peery Ave., 1st St. N. of 12th from Olive to Bennington.
 Pendleton Ave., 1st St. S. of St. John, from Garfield to Prospect.
 Penn Valley Place, 1st St. E. of Summit, from 29th to 30th.
 Pennsylvania Ave., 600 W.; from 5th to 77th.
 Phillips, 2nd St. E. of Blue River, from Independence Ave. running N. and S.
 Pierce St., 2nd St. S. of 47th, from Oak to Holmes.
 Pitt Ave., 1st St. S. of 40th, from Bellevue to Madison.
 Plaza, on Independence Ave. at Park Ave.
 Plaza Road, bet 23rd and 25th and from Broadway to Westport Road.
 Poplar, 1st St. W. of Brighton, from 15th to 33rd.
 Portland Place, 1st St. E. of Lawn, from 27th to 31st.
 Potter Ave., 8000 E.; from Independence Road to Independence Ave.
 Prairie Point Blvd., continuation of Main from 75th to 77th.
 Princeton St., 1st St. S. of 34th, from Bell to Genesee.
 Prindle, 3rd St. E. of Blue River running N. and S.
 Prospect Ave., 2600 E.; from Owen to 79th.
 Prospect Blvd., 2600 E.; from Lexington to Independence Ave.
 Pullman, 1st St. E. of Wyoming, from 31st to 32nd.
 Quincy Ave., 5100 E.; from Norledge to 63rd.
 Railroad Ave., 1st St. E. of Crystal, from 17th to 19th.
 Ralston, city limits near Mt. Washington.
 Ramona Ave., 1st St. S. of 29th, from Hardesty to Topping.
 Randolph St., 3600 E.; from 2nd to Gardner.
 Raytown Road, 1st St. E. of Lister, from 27th S. E. to Hardesty.
 Reed's Place, from Prospect to Olive, from 38th to one block S.
 Reservoir St., 1st St. S. of 20th, from Terrace to Holly.
 Richmond Ave., 7600 E.; from 12th to 19th.
 Ridge, from Woodland to Brooklyn bet 20th and 21st.
 Roanoke Blvd., from 37th to 39th Sts.
 Roanoke Road, 1200 W.; from S. W. Blvd. to 37th St.
 Roberts St., 1st St. N. of Independence Ave., from Benton Blvd. to Winchester.
 Rochester Ave., 1st St. N. of Guinotte, from Nicholson to Martin.
 Rock, 1st St. S. of 22nd, from Flora E. two blocks.
 Rock Springs Road, from Main E. to Country Club car line, bet 51st and 52nd Streets.
 Rockhill Blvd., continuation of Rockhill Road, from 45th to 64th St.
 Rockhill Road, from 43rd and Oak, S. to 45th.
 Rockhill Terrace, 1st St. N. of 45th, from Kenwood to Charlotte.

STREET DIRECTORY—Continued

- Rockhurst Road**, near 52nd, from Troost to Lydia.
St. Francis Place, E. S. Wyman bet Martin and Nicholson.
St. John Ave., 1st St. S. of Scarritt Blvd., from Garfield Ave. to Blue River.
St. Louis Ave., 1st St. S. of 9th St., from State Line to Bluff.
St. Paul Ave., 1st St. W. of Baltimore, from Southwest Blvd. to Milwaukee Ave.
Saida Ave., 1st St. N. of Norledge, from Denver to Belmont.
Sailors Ave., 1st St. E. of Agnes, from 18th to Belt Line tracks.
Salisbury St., 1st St. W. of Prospect from Lexington S. to 5th.
Salisbury St., 1600 E.; from Front to 1st Street.
Santa Fe St., 1200 W.; from River to 12th.
Scarritt Ave., 1st St. N. of Windsor, from Mersington to Belmont.
Schaeffer Ave., 1st St. S. of 39th, from Central W.
Scott Ave., 1st St. E. of Prospect, from Nicholson to 1st St.
Seventy-fifth St. Terrace, bet 75th and 76th, from Holmes to Brooklyn.
Seventy-sixth St. Terrace, bet 76th and 77th, from Troost to Wabash.
Seventy-seventh St. Terrace, bet 77th and 78th, from Troost to Prospect.
Shelley Ave., 1900 E.; from Front to 1st St.
Sherman, 1st St. N. of 47th, from Central to Washington.
Sidney St., 1st St. S. of 32nd, from Bell to Roanoke Blvd.
Sixty-first St. Terrace, bet 61st and 62nd from Wornall to Brookside.
Sixth-sixth St. Terrace, bet 66th and 67th, from Troost to Woodland.
Skiles Ave., 8200 E.; from Independence Road to 17th.
Smalley Ave., 7900 E.; from Independence Road to Independence Ave.
Smart Ave., 1st St. N. of Thompson, from Bellefontaine to Benton Blvd., and 2nd St. N. of Thompson from Benton Blvd. to Belmont.
Smith Ave., 1st St. E. of Bellaine, from Washington Park Blvd. to 9th.
Sni-a-Bar Road, from Topping Ave. E. to Eastern Ave.
South Ave., 9th St. E. of Blue River in Leeds, from 41st to 43rd.
South Benton Blvd., from Linwood Blvd. to south City Limits.
South Paseo Place, 1st St. S. of Linwood Blvd., from Tracy to Paseo (formerly Heist St.)
Southwest Blvd., 19th and Main S. W. to State Line.
Spellman Ave., 1st St. S. of 38th, from Paseo to Woodland.
Spencer Ave., 1st St. S. of 68th, from Woodland to Prospect.
Spring Ave., 8400 E.; from 17th S. to Manchester Ave.
Spring St., 1st St. S. of 31st, from Wyandotte to Grand.
Spring Valley Plaza, along 27th, from Vine to Woodland Ave.
Spruce Ave., 4300 E.; from St. John to 63rd.
Stark, 9100 E.; from 17th S. to 27th St.
State Line St., along state line, from 7th to 77th.
Steptoe Ave., 1st St. S. of 43rd, from Summit to Broadway.
Stone Ave., 2nd St. E. of Monroe Ave., from Dowden S. two blocks.
Sullivan Ave., 1st St. S. of 14th, from Mersington to Jackson.
Summit, 800 W.; from 10th to 77th.
Sunset Drive, running S. and W., from 48th and Wornall to 55th and Ward Parkway.
Swope Park Blvd., 4700 S.; from Troost to Prospect.
Swope Parkway, 4700 S.; to Swope Park.
Sycamore St., 8000 E.; from 15th to 20th.
Tennessee Ave. (Mt. Washington), 1st W. of Cemetery, from St. Ry. tracks to Independence Ave.
Terrace Ave., 1st St. W. of Grand, from City View S.
Terrace Place, 1400 W.; from Alley Ave. to Cliff.
Terrace St., 1400 W.; from Cliff to 77th.
Thompson Ave., 2nd St. N. of Independence Ave., from Bellefontaine to White.
Thorn dyke Court, 1st St. N. of 12th, from Lydia E. to alley.
Techenor Ave., 3700 E.; from Nicholson to Guinotte.
Tilden Ave., 2nd St. E. of Blue River, from 36th to 40th.
Topping Ave., 5800 E.; from River to 79th.
Tracy Ave., 1300 E.; from Front to 79th.
Troost Ave., 1100 E.; from River to 79th.
Tullis Ave., 8100 E.; from Independence Road to Independence Ave.
Tullis Place, 1st St. W. of Penn St.
Union Ave., 1st St. S. of 9th, from Liberty to St. Louis.
Valentine Road, 1st St. N. of 37th, from Genesee to Broadway.
Van Brunt Blvd., 4800 E.; from Gladstone Blvd. S. to Linwood Blvd.
Van Trump Court, bet Linwood and 33rd.; W. from Troost.
Victor St., 1st St. S. of 28th, from Prospect to Indiana also from Hardesty to Topping.
Victoria, 5th st. E. of East Lynne, from Guinotte N. one block.
Vine St., 1600 E.; from 5th to Linwood Blvd.
Virginia St., 1st St. E. of Tracy, from Independence Ave. to 79th.

STREET DIRECTORY—Continued

- Vogle**, from 40th and Belleview S. to 41st and Holly.
Wabash, 2500 E.; from Dora to 79th.
Wade, 1st St. W. of Elmwood, from 56th to 57th.
Waldo Ave., bet Proza Road and 25th, and from Broadway to 226½ ft. east of Central St.
Wallace Ave., 1st St. E. of Donnelly, from Beaumont Ave. to Independence Ave.
Waller Ave., 1st St. N. of 2nd from Missouri River to Cottonwood.
Walnut, 100 E.; from River to 77th.
Walrond, 3200 E.; from 15th to 79th.
Ward Ave., 1st St. S. of 48th, from Lydia to Prospect.
Ward Parkway, running S. and W. from 48th and Mill Creek Parkway to 55th and Sunset Drive, thence S. to 64th St.
Warden Court, 1st St. E. of Grand Ave., from ½ block N. of 19th to 20th.
Warner Ave., 2500 E.; from Rochester to Guinotte.
Warwick Blvd., 1st St. E. of Grand Ave., from 23rd to 47th.
Washington St., 500 W.; from 3rd to 77th.
Washington Park Blvd., 9th and Hardesty to City Limits.
Watkins Ave., 2700 E.; from Nicholson to 1st St.
Waverly Court, E. side Lydia bet 16th and 17th.
Waverly Way, 1st St. S. of 34th, from Penn to Broadway.
Wayne Ave., 1600 E.; from Linwood Blvd. to 79th (formerly Vine St.)
Wenzel Ave., 1st St. E. of Jackson, from 27th to 29th.
Welch Ave., 1st St. E. of Norton, bet 9th and 11th.
West 40th St. Way, 1st St. S. of 40th.
West Penn Way, from 17th and Holly S. E. to 21st and Summit, E. to Broadway, S. to Penn Valley Park.
West Prospect, 1100 W.; from 13th to 77th.
West Roanoke Drive, south from 37th to E. Roanoke Drive.
West Spruce, 1st St. W. of Spruce, from 27th to 29th.
Westover Road, bet 55th and 56th from Ward Parkway to Wornall.
Westport Ave., from 39th and Main to 43rd and Belleview.
Westport Road, 1st St. W. of Grand, from 23rd to Grand.
Westwood Road, from 43rd and Wyoming S. E. to 49th St.
Westwood Terrace, S. of 49th, from Wyoming W.
Wheeling, 6100 E.; from Rochester to 9th.
White, 6000 E.; from Saida to 17th.
Whittier Place, 1st St. S. of 14th, from Oak to Locust.
Wiederman Place, 1st St. E. of Holly and 43rd St.
Wilburn Ave., 1st St. N. of Scarritt Ave., from Denver to Hardesty.
William St., continuation of 26th W. of Southwest Blvd.
Winants, 1st St. E. of Blue River, from Independence Ave. running N. and S.
Winchester, 7000 E.; Independence Ave. to 20th.
Windom St., 1st St. N. of Southwest Blvd., from Genesee to Kirkwood.
Windsor Ave., dividing line on N. and S. Sts. E.; 1st N. of St. John and Gladstone Blvd. E. to Elmwood.
Winfred Place, 1st St. N. of Independence Blvd., from Brooklyn to alley.
Winifred Place, 539 Brooklyn.
Winthrop Ave., bet 58th and 59th, from Ward Parkway to Wornall.
Witte Place, 1st St. E. of Prospect, from 5th to Elma.
Woodland Ave., 1800 E.; from Front to 79th.
Woodland Court, from 635 Woodland E. to Euclid.
Woodlawn Place, bet 28th and 29th and Tracy and Paseo.
Woodward, 1st St. W. of Monroe, from 7th St. S. 148 ft.
Worden Court, bet Grand and McGee, from 19th to 20th.
Wornall Ave., continuation of Broadway, from 42nd to 77th.
Wulser Court, bet 12th and 13th Troost E. to alley.
Wyandotte St., 300 W.; from Front to City Limits.
Wykeham Way, bet Lydia and Paseo and 11th and 12th.
Wyman Ave., 3400 E.; from Nicholson to Guinotte.
Wyoming St., 1600 W.; from 7th to 48th.
York, 1st E. of Poplar, from 29th to 31st.
Zens Ave., 1st St. S. of 23rd, from 157 ft. W. of Mersington to 164 ft. E. of Mersington.

STREET DIRECTORY—Continued

INDEPENDENCE, MO.

Abedeene, 14th S. of Lexington, running E. and W.
 Alton, 12th S. of Lexington, running E. and W.
 Blue Ave., 2nd N. of Lexington, running E. and W.
 Bowen, Between River Blvd. and Grand from Walnut N.
 Carlton (Norwood Station), 1st S. of Electric from Felton 2 blocks W.
 Chicago Ave., Changed to Woodland Ave.
 College, 6th N. of Lexington running E. and W.
 Cottage, 8th W. of Main running N. and S.
 Cottage (Tidswell Place), 5th W. of S. Chrysler from Electric S. to W. South.
 Chrysler, 12th W. of Main running N. and S.
 Delaware, 6th W. of Main running N. and S.
 Dodgion, 4th E. of Main running N. and S.
 Electric, from Lexington and Union S. W.
 Elizabeth, 13th N. of Lexington running E. and W.
 Elm, 4th S. of Lexington running E. and W.
 Emery, 7th E. of Main running N. and S.
 Englewood Station, on Independence Electric Line.
 Eubank Ave., 10th W. of Main, N. from White Oak.
 Fair Ave., 13th S. of Lexington from Noland E.
 Farmer, 4th N. of Lexington running E. and W.
 Felton (Tidswell Place), 6th W. of S. Chrysler from Electric S. to W. South.
 Forest, 16th W. of Main running N. and S.
 Frederick, 1st S. of E. Independence Ave., from Lexington Road E.
 Fuller, 13th W. of Main running N. and S.
 Grand Ave., 10th W. of Main running N. and S.
 Hayward, 7th S. of Lexington running E. and W.
 High, 3rd E. of Main running N. and S.
 Hocker, 4th E. of Main running N. and S.
 Independence Ave., 9th N. of Lexington running E. and W.
 Jersey, 1st W. of Liberty from S. Side Blvd. S. to Limits.
 Jones, 15th N. of Lexington running E. and W.
 Kansas, First S. of Lexington running E. and W.
 Kendall, 14th N. of Lexington running E. and W.
 LeRoy, From Corner of Pleasant and South S. E.
 Leslie, 8th E. of Main running N. and S.
 Lexington, Runs E. and W. through center of town.
 Lexington Road, Continuation of E. College N. two blocks.
 Liberty, 1st W. of Main running N. and S.
 Linden, 8th S. of Lexington running E. and W.
 Lynn, 1st E. of Main running N. and S.

McCoy, 5th W. of Main running N. and S.
 Main, Runs N. and S. through center of town.
 Maple, 1st N. of Lexington running E. and W.
 Marion, Between Chrysler and Willis from Linden E.
 Mechanic, 11th N. of Lexington running E. and W.
 Mill, Between Nettleton and St. Charles.
 Moore, 10th N. of Lexington running E. and W.
 Nettleton, 7th N. of Lexington running E. and W.
 Nickell, 12th N. of Lexington running E. and W.
 Noland, 2nd E. of Main running N. and S.
 Norwood Station, 2nd W. of Englewood Station.
 Orchard, 1st N. of Kansas from Bowen W.
 Osage, 2nd W. of Main running N. and S.
 Pacific, 5th S. of Lexington running E. and W.
 Park, 15th W. of Main running N. and S.
 Pearl, 5th E. of Main running N. and S.
 Pendleton, Between Delaware and Union from Lexington to Walnut.
 Pine (Norwood Station), 7th W. of S. Chrysler from Electric S. to W. South.
 Pleasant, 4th W. of Main running N. and S.
 Ravenswood Station, First E. of Englewood Station.
 River Blvd., 9th W. of Main running N. and S.
 Rubey, 6th S. of Lexington running E. and W.
 St. Charles, 8th N. of Lexington running E. and W.
 Sea, 9th S. of Lexington running E. and W.
 Short, 3rd S. of Lexington running E. and W.
 South, 10th S. of Lexington running E. and W.
 South Side Blvd., 13th S. of Lexington from Noland W.
 Spring, 3rd W. of Main running N. and S.
 Spring Branch Road, From Maple corner Dodgion E.
 Stone, 11th S. of Lexington running E. and W.
 Tidswell Place, Electric and W. City Limits.
 Torpy, Between Stone and Alton from Chrysler E.
 Turner, Between South and Stone from Chrysler W.
 Union, 7th W. of Main running N. and S.
 Victor, 6th S. of Lexington E. from Main.
 Waldo, 5th N. of Lexington running E. and W.
 Walnut, 2nd N. of Lexington E. and W.
 Washington, 1st W. of Main from Sea to Stone.
 White Oak, 3rd N. of Lexington running E. and W.
 Willis, 11th W. of Main running N. and S.
 Zaun Ave., Fifth N. of Lexington, E. from Dodgion.



STREET RAILWAY ROUTES

The numbers appearing with a star at various places in this book, are the numbers of street car lines, each line is numbered; look for said number in the **Street Railway Routings** where instructions are given as to the streets through which said line goes.

We especially call attention to our complete street **DIRECTORY** of the **CITY**, in going to any part of the **CITY** look up the street, then turn to the "**STREET RAILWAY ROUTINGS**" and you will readily ascertain what car to take to your destination. Numbers refer to the street car line, all lines are numbered.

The following lines give half-hour Owl service until 2 A. M.: **Independence Ave. and 12th St., Prospect, Jackson Ave., 31st St., Troost Ave., Rockhill, Northeast, Quindaro Blvd., 15th St.**

Owl cars are run on all Electric lines every hour after midnight, starting on even hours at down town terminals, and on half-hours from end of lines.

Cars stop at the near crossings at Boulevards or where car lines cross. Look for white band on poles, reading "Cars Stop Here."

There are 211 miles of Street Railway (double track) in Kansas City, Mo.

Kansas City has a universal transfer system. Transfers are given on all lines for continuous passage to all points practicable. Transfers are given when fare is paid. Ask for them then. If you desire to re-transfer, tell the conductor so when he takes your transfer. He will repunch same and hand back to you to be used for continuous passage.

1—ARGENTINE—From 9th and Main N. to 3rd Street, W. on 3rd to Delaware, S. on Delaware to 9th and Main, S. on Main to 19th and Southwest Blvd., S. W. on Boulevard to 24th, W. on 24th to Brook, thence via Brook and Allen Ave. to 19th and Wyoming, W. on 19th to State Line, thence W. on Kansas Ave. (Kansas City, Kans.) to Packard, S. on Packard to Osage, W. on Osage to 12th, S. on 12th to Ruby Ave., (Argentine), W. on Ruby to 21st, N. on 21st to Metropolitan Ave., W. on Metropolitan Ave. to 24th, N. on 24th to Kansas Ave., W. on Kansas Ave. to 26th, N. on 26th to Strong, W. on Strong to 35th. Return same route to 9th and Main (Kansas City, Mo.)

ARGENTINE-MINNESOTA—From 35th and Strang E. to Metropolitan, N. on 12th to Osage, E. to 10th, N. on 10th to Minnesota, E. to 3rd, S. to James, S. on James (over viaduct) to 12th and Genesee S. to 16th, E. to Wyoming, N. to 12th, W. to Genesee. Return same route.

BONNER SPRINGS (Kansas City, Kaw Valley & Western)—From 10th and Main N. to 9th, W. to Wyandotte, N. to 8th, W. over "L" Road to Central and James, N. to 3rd and Minnesota, W. to 18th, S. to Central, W. to City Park. Return same way to 9th and Wyandotte, S. to 10th, E. to Main.

BROOKLYN—From 44th and Brooklyn, N. to 10th, W. to Grand, N. to 7th, W. to Walnut, E. to 10th. Return same route.

3 — CENTRAL-FAIRMOUNT PARK — From Fairmount Park to Mt. Washington, W. to 9th and Hardesty, W. to Woodland, N. to 8th, W. to Broadway, and over "L" Road to Central and James, N. to 3rd and Minnesota, W. to 6th, S. to Central (Riverview), W. to 18th, W. on Riverview to 21st, S. W. to 23rd and Reynolds, W. to City Park. Return same way.

CHELSEA UNIVERSITY—From 33rd and Parallel, E. to 27th, S. to Stewart, E. to 5th and Virginia, S. to Minnesota, E. to 3rd, S. to Central and James, E. over "L" Road to 8th and Wyandotte, S. to 10th, E. to Main, S. to 24th. Return same route to 9th and Main, W. to Wyandotte, N. to 8th and W. over same route.

5—COUNTRY CLUB—From 7th and Walnut, S. on Walnut to 13th, E. on 13th to Grand, S. on Grand to 26th, S. W. to 27th and Main, S. on Main to 43rd, thence in a southerly direction over private right-of-way to 59th and Main, return same way to 13th and Grand, N. on Grand to 7th, W. on 7th to Walnut.

6—DODSON—From Westport and Mill St. S. E. over private right-of-way to 43rd and Baltimore, thence S. and E. over private right-of-way to 51st and McGee, thence S. and W. over private right-of-way to 75th and Wornall Road, then S. and E. over private right-of-way to 85th and Chestnut. Return same way.

8—FIFTH STREET—From 18th and Central N. on 18th to Minnesota (Kansas City, Kans.), E. on Minnesota to 3rd, S. on 3rd to Ann, S. E. to James, S. on James to Central, E. on Central to 9th and State Line, E. on 9th (Kansas City, Mo.) to Mulberry, S. on Mulberry to Union Ave., E. on Union Ave. to Bluff, N. on Bluff to 5th, E. on 5th to Lydia, N. on Lydia to Guinotte, E. on Guinotte to Montgall, N. on Montgall to Nicholson, E. on Nicholson to Monroe, N. on Monroe to Gardner, return same route.

STREET RAILWAY ROUTES—Continued

- 9—FIFTEENTH STREET**—From 5th and Walnut S. on Walnut to 15th St., E. on 15th to Centropolis, return same way to 15th and Grand, N. on Grand to 5th, W. on 5th to Walnut.
- 10—HARDESTY AND JACKSON**—From St. John and Belmont W. on St. John to Hardesty, S. to 8th, W. to Denver, S. to 9th, W. to Spruce, S. to 12th, W. to Jackson, S. to 24th, E. to Hardesty, return same route.
- 11—HOLMES STREET**—33rd and Holmes N. on Holmes to 22nd, E. on 22nd to Charlotte, N. on Charlotte to 18th, W. on 18th to Walnut, N. on Walnut to 5th, E. on 5th to Grand, N. on Grand to 3rd, W. on 3rd to Walnut, S. on Walnut to 19th, E. on 19th to Charlotte, S. on Charlotte to 22nd, W. on 22nd to Holmes, S. on Holmes to 33rd.
- 12—INDEPENDENCE AVE.-ROCKHILL**—From Independence Ave. and Hardesty W. on Independence Ave. to Woodland and S. to 8th St., W. to Walnut, S. to 19th St., W. to Main, S. via New Union Station to 43rd St., E. to Cherry, S. to 48th St., E. to Harrison, return same route.
- 13—INDEPENDENCE CITY**—From Moore and Liberty Sts. S. on Liberty to Kansas, E. on Kansas to Main, S. on Main to Forest Ave., E. on Forest Ave. to Fair Grounds; return same way.
- INDIANA-QUINDARO**—From 36th and Indiana N. to 18th, W. to Prospect, N. to 15th, W. to McGee, N. to 8th, W. over L road to Central and James, N. to 3rd and Minnesota, West to 5th, N. to Quindaro Blvd., N. W. to 27th and Leavenworth road. Return same route.
- 14—JACKSON AVENUE**—From 24th and Hardesty, W. on 24th to Jackson, N. to 18, W. to Main, N. to 9th, W. to Wyandotte, S. to 10th, E. to Main, S. to 19th, E. to Olive, N. to 18th, thence E. over same route to 24th and Hardesty.
- 17—KANSAS CITY WESTERN (Leavenworth)**—From 10th and Main (Kansas City, Mo.) N. to 9th, W. to Wyandotte, N. to 8th, W. over "L" Road to Central and James, N. to 3rd and Minnesota, W. to 6th, S. to Central (Riverview), W. to 18th, thence to Leavenworth. Return to 8th and Wyandotte, S. to 10th, E. to Main.
- 18—KANSAS CITY & INDEPENDENCE ELECTRIC**—From 15th and Grand, N. on Grand to 10th St., E. to Woodland, N. to 9th St., E. to Hardesty, thence E. to Independence, Mo. Return same route to 10th and McGee, S. on McGee to 15th St., W. to Grand.
- KENSINGTON BRANCH**—From 18th and Central (Kansas City, Kans.) to Chelsea Junction over Leavenworth lease.
- 20—MARLBOROUGH**—From 48th and Harrison E. to Troost, N. to 47th, E. to Paseo and Swope Parkway, thence S. and E. over private right-of-way to 59th and Flora, W. on 59th to Lydia, S. on Lydia to 63rd St., thence S. and E. over private right-of-way to between 80th and 81st on Woodland. Return same way.
- 21—NOTRHEAST**—From St. John and Belmont W. on St. John to Waldron, S. to Anderson, W. to Bellefontaine, S. to Lexington, W. to Maple, S. to Missouri, W. to Woodland, S. to 8th, W. to Grand, S. to 24th, W. to Main, N. to 19th, E. to Grand. Return same route.
- OBSERVATION PARK**—From 21st and W. Prospect N. to 17th St., E. to Summit, N. to 14th, E. to Broadway, N. to 5th, E. to Delaware, S. to 6th, W. to Broadway, S. to 14th, W. to Summit, S. to 17th, W. to Holly, S. to 20th, W. to Mercier, S. to 21st, E. to W. Prospect.
- 22—PROSPECT AVENUE**—From 5th and Walnut, E. on 5th to Grand, S. on Grand to 15th, E. on 15th to Prospect, S. on Prospect to Swope Parkway. Return same way to 15th and Walnut, N. on Walnut to 5th.
- NORTH PROSPECT**—From 15th and Prospect to Independence Ave., E. to Chestnut, N. to Lexington. Return same route.
- SOUTH PROSPECT**—From Swope Parkway and Prospect, S. on Prospect to 72nd. Return same route.
- 23—ROANOKE**—From 9th and Main, W. on 9th to Washington, S. on Washington to 13th, W. on 13th to Summit, S. on Summit to 39th, W. on 39th to State Line, S. on State Line to 45th, E. to Bell, N. to 39th. Return same way to 9th and Wyandotte, S. on Wyandotte, S. on Wyandotte to 10th, E. on 10th to Main, N. on Main to 9th.
- 25—ROSEDALE**—From 2nd and Wyandotte, S. on Wyandotte to Southwest Blvd., S. W. on Blvd. to Rosedale. Return same way.

STREET RAILWAY ROUTES—Continued

23—STOCK YARDS—From 8th and McGee, S. on McGee to 15th, W. on 15th to Main, S. on Main to 19th and Southwest Blvd., S. W. on Blvd. to 24th, W. on 24 to Brook, thence via Brook and Allen Ave. to Wyoming, N. on Wyoming to 12th, W. on 12th to Genesee, S. to 16th. Return same route.

27—STRANG LINE (Missouri and Kansas Interurban)—From 7th and Walnut, S. on Walnut to 13th, E. on 13th to Grand, S. on Grand to 26th, S. W. to 27th and Main, S. on Main to Hunter Ave., W. on Hunter to Broadway and 33rd, W. on 33rd to Summit, S. on Summit to 39th, W. on 39th to Bell, thence over private right-of-way to Olathe. Return same way to 13th and Grand, N. on Grand to 7th, W. on 7th to Walnut.

28—SWOPE PARK—Same as Troost to 47th and Troost, E. on 47th to Swope Park Blvd., thence S. and S. E. on Swope Park Blvd. to Swope Park. Return same way.

29—TENTH STREET (Kansas)—From 13th and Quindaro, S. to Wood, E. to 11th, S. to Walker, E. to 10th, S. to Kansas Ave., E. to 19th, E. on 19th to Wyoming, N. to 12th, W. to Genesee, S. to 16th, E. to Wyoming. Return Same route.

30—THIRTY-FIRST STREET—From 39th and Westport Ave. in Rosedale to 39th and State Line, E. to Summit, N. to 33rd, E. to Hunter and Main, N. to 31st, E. to Raytown Road. Return same route.

31—TROOST AVENUE—From 10th and Wyandotte, E. on 10th to Troost, S. on Troost to 48th, W. on 48th to Harrison. Return same way to 10th and Troost, N. on Troost to 8th, W. on 8th to Wyandotte, S. on Wyandotte to 10th.

Note—During Park Seasons Troost Avenue cars turn E. at 47th and Troost to Lydia, thence to Electric Park, return same way.

32—TWELFTH STREET—From Jackson Ave. W. on 12th to Genesee, S. to 16th, E. to Wyoming, N. to 12th, thence E. on 12th to Winchester. Return same way.

27TH STREET - MINNESOTA—From 27th and Lister, W. on 27th to Prospect N. to 12th, W. to Genesee, thence over James St. viaduct and on James to 3rd and Ann Ave. (Kansas City, Kans.), N. on 3rd to Minnesota, W. to 18th, S. to Central. Return same route.

33—VINE STREET—From 31st and Woodland, N. on Woodland to 29th, N. W. on Lynn to 28th and Vine, N. to 18th, W. to Walnut, N. to 5th, E. to Grand, S. to Independence Ave., E. to Highland N. to Missouri, E. to Woodland. Return same route to Independence and Grand, W. to Walnut, S. to 19th, E. to Vine—return same route.

34—WESTPORT—From 3rd and Grand, S. on Grand to 26th, thence S. W. to 27th and Main, S. on Main to Hunter Ave., W. on Hunter Ave. to Broadway, S. on Broadway to Westport Ave., W. on Westport to Belleview, S. on Belleview to 49th, thence on private right-of-way in S. W. direction beside Ward drive to 56th and Sunset Drive.

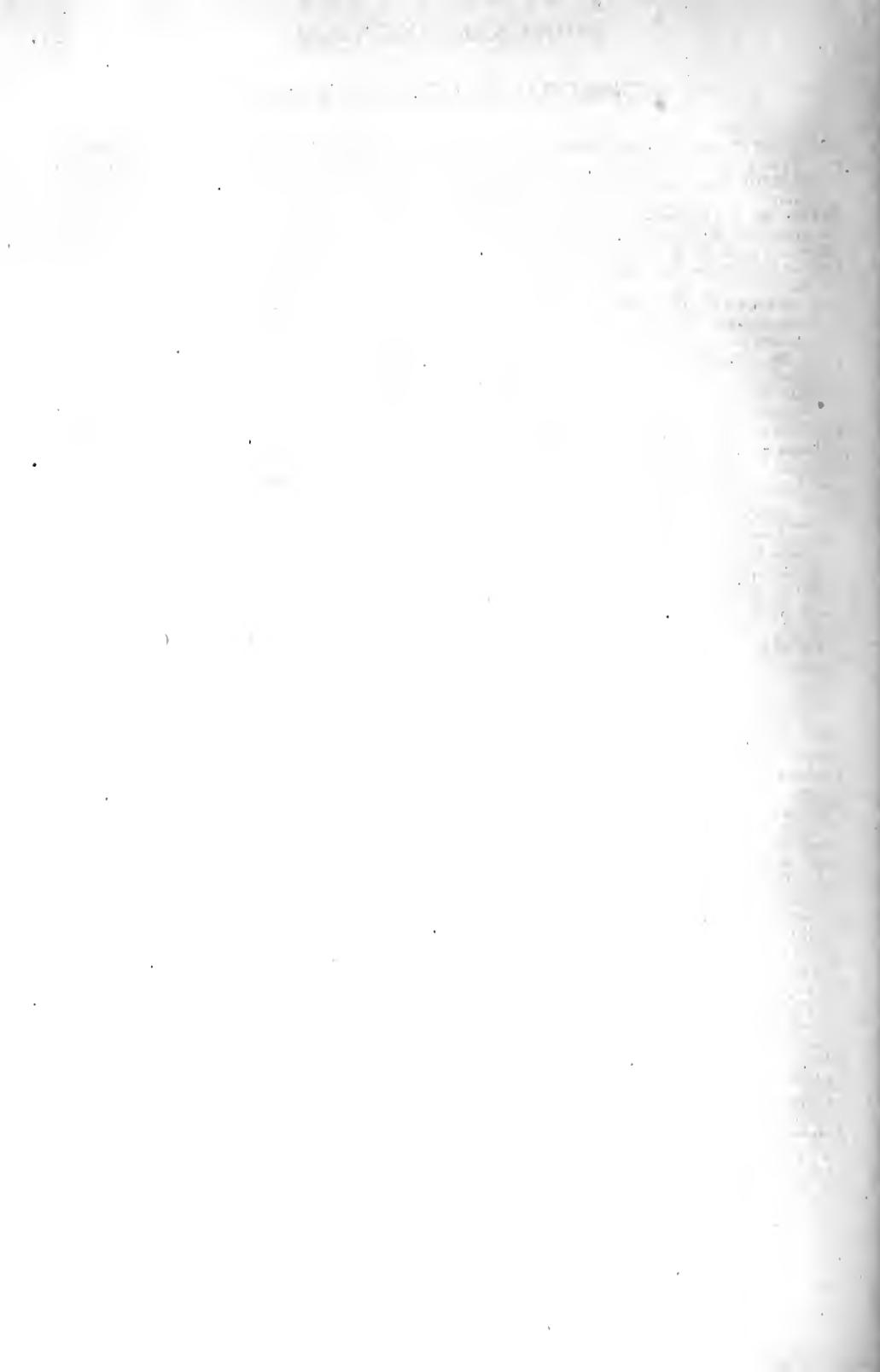
35—WOODLAND AVENUE—From 43rd and Woodland N. to 31st., W. to Main, N. via New Union Station to 3rd St., W. to Delaware, S. to 9th and Main, thence same route to 43rd and Woodland.

WYANDOTTE—From 12th and Wyoming W. on 12th to Genesee, S. to 16th, E. to Wyoming, S. to 19th, W. to State Line, W. on Kansas to 7th, N. over Viaduct to 5th and Euclid, N. on 5th to Minnesota, E. to 3rd, N. to Greeley, W. to 4th, N. to Haskell, W. to 7th, S. to Quindaro Blvd., return same way to 16th and Wyoming, N. on Wyoming to 12th St.

K. C., C. C. & ST. JOSEPH RY. CO.—From 3rd and Locust, W. on 3rd to Grand Ave., S. on Grand to 13th, W. on 13th to Walnut, N. on Walnut to 3rd, E. on 3rd to Locust, N. over private right-of-way to Excelsior Springs and St. Joseph.

K. C., L. & T. (Hocker Line)—Merriam, Shawnee, Elm Ridge, Golf Club, Zorah, 3rd and Delaware, S. to Main to 19th, Southwest Blvd. to Rosedale, then on right-of-way to above points, returning same way via 3rd St. loop.

“SCURLOCK” TRAFFIC WHISTLES—One whistle indicates that east and west traffic may proceed and north and south traffic shall stop. Two whistles indicate that north and south traffic may proceed and that east and west traffic shall stop. One long whistle is a signal of alarm, and indicates the approach of a fire engine or other danger. All vehicles must draw up to the curb on the right, and all pedestrians remain on the sidewalks.



HOSPITALS

The number after each indicates the street car line you should take.

HOSPITALS, KANSAS CITY, MO.

Baptist Hospital, 620 Bennington Ave. (3)
 Centropolis Hospital, 1424 Holmes (7)
 Children's Hospital, 22nd and Cherry (10)
 Christian Church Hospital, 26th and Paseo (30)
 City Hospital (new), 24th and Locust (10)
 City Hospital (old), Cherry, S. E. corner 22nd (10)
 Coe, Dr., Sanitarium, 2548 Wyandotte (5-31)
 County Hospital, Poor Farm, 4 miles S. Independence (13)
 East Side Hospital, 6800 Independence (12)
 Emergency Hospital, 6th and Walnut.
 General Hospital, 24th and Locust (10)
 German Hospital, Holmes, S. E. corner 23rd (10)
 Hahnemann Hospital, 912 Tracy Ave. (3)
 Kansas City General Hospital, 24th and Locust (10)
 Kansas City Post Graduate Medical School and Hospital, 918 Independence Ave. (19)
 Kansas City Southern Ry. Employees Hospital, 812 Harrison (3)
 Mercy Hospital (old), 414 Highland (19)
 Mercy Hospital (new), N. W. corner Independence Blvd. and Woodland Ave. (12-19)
 Missouri Pacific Ry. Hospital, 706 W. 10th (22)
 Patterson (County Hospital), 4 miles S. Independence (13)
 Punton's Sanitarium, 3001 Lydia Ave. (28-27)
 Ralph Sanitarium, 529 Highland Ave. (12)
 Red Cross Hospital, 2828 Cherry (10)
 St. George's Hospital (Pest House), Mo. River, foot of Cleveland.
 St. Joseph's Hospital, Linwood Blvd. and Prospect (21-27)
 St. Luke's Hospital, 2011 E. 11th (29)
 St. Mary's Hospital, 2808 Main (5)
 St. Vincent Hospital, 23rd and College (11)
 Sheffield Hospital, 620 Bennington (3)
 Smith's, E. O., Dr.: Home for the Treatment of Cancer, 212 Wabash Ave. (19)
 South Side Hospital, 3007 Main (5-31)
 Swedish Hospital, 3003 Wyandotte (5-31)
 Temple of Health, Washington, N. E. corner 12th (22)
 Tuberculosis Pavilion, Cherry and 22nd (10)

University Hospital, 1005 Campbell (28)
 University of Kansas Dispensary, 802 Independence Ave. (19)
 Wesley Hospital, 11th, S. W. corner Harrison (28)
 Willows, The, 2929 Main (5)
 Women's and Children's Hospital, 931 E. 11th (28)

HOSPITALS, KANSAS CITY, KANS., AND ROSEDALE

Bell Memorial Hospital, Rosedale (23)
 Bethany Deaconess Hospital, Orchard, S. E. corner Tenney Ave. (15-4)
 Douglass Hospital (col'd), 312 Washington Ave. (5-14)
 Grandview Sanitarium, 26th and Ridge Ave. (3)
 St. Margaret's Hospital, Vermont Ave., corner Harrison (3)

HOSPITAL, INDEPENDENCE, MO.

City Hospital, 1508 W. Blue Ave.

CEMETERIES

KANSAS CITY, MO.

Broomfield—75th and Indiana.
 Cong. Teferes Israel—Independence Road and Belmont.
 Elmwood—Elmwood, 12th to 15th.
 Forest Hill—69th and Troost.
 German Catholic—Brooklyn and 25th.
 Highland (Col.)—15th and Blue Ridge Road.
 Mt. St. Mary's—2200 Jackson.
 Mt. Washington—Mt. Washington.
 St. Peter's and St. Paul's—25th and Brooklyn.
 Troost Avenue—69th and Troost.
 Union—Main to Oak, 27th to 29th.

KANSAS CITY, KAS., AND ROSEDALE

Highland Park—35th and Strong.
 Maple Hill—Shawnee Road.
 Mt. Calvary—Reidy Road.
 Mt. Hope—35th and Parallel.
 Oak Grove—3rd and Waverly.
 Quindaro—40th and Parallel.
 Riverside—19th and N. City Limits.
 St. John's—Reidy Road (32nd and State).
 Woodlawn—9th and Troupe.

INDEPENDENCE

City Cemetery—High and Pacific.

CHARITABLE INSTITUTIONS

- Animal Rescue League**—1311 Oak.
Armour Memorial Home (Women's Christian Assn.)—22nd and Tracy.
Boys' Hotel (Juvenile Improvement Club)—Admiral and Vine.
Catholic Ladies' Aid Society.
Florence Crittenton Mission and Home—3003 Woodland.
Geo. H. Nettleton Home for Aged Women—7th and Penn.
German Hospital—23rd and Holmes.
Harry M. Evans Children's Home Society—24th and Tracy.
Helping Hand Institute—Missouri Ave. and Grand.
Hebrew Ladies' Relief Assn.
Hospital Day Assn.—Hall Bldg., 9th and Walnut.
Humane Society—City Hall.
Jackson County Anti-Tuberculosis Society—317 Argyle Bldg.
Kansas City Home for the Aged—2624 Independence Ave.
Minute Circle Milk Station and Clinic 1518 Spruce.
Octavia Hill Association of Kansas City—628 Harrison.
Old Folks and Orphans' Home (Colored)—2446 Michigan.
Penny Ice (Salvation Army)—1709 Walnut
Rest Cottage Assn.—2301 Tracy.
St. Luke's Hospital Club.
St. Mary's Hospital—2800 Main.
Visiting Nurse Assn.—201 Midland Bldg.
"Westminster" (Low Wage Girls)—Highland and Independence Ave.
Whatsoever Circle.
Wheatly-Provident Hospital (Colored)—1214 Vine.



POLICE STATIONS

H. W. Hammil, Chief

Information for Strangers

Call Police Headquarters, either phone, 9500 Main.

Central Station No. 1—City Hall, 4th and Main. 6-7-11-12.

Station No. 2—S. W. cor. 8th and Mulberry.

Station No. 3—904 S. W. Blvd. 17-20.

Station No. 4—15th and Walnut. 2-3-11-12-13.

Station No. 5—Shawnee and High; City Hall, Westport. 15.

Station No. 6—20th and Flora. 11-12.

Station No. 7—6602 Independence Ave. 32.

Station No. 8—3001 Guinotte. 7.

Station No. 9—3702 Woodland Ave. 12.

Station No. 10—S. W. cor. 37th and Gould, Leeds.

Police Patrol—205 W. 4th.

County Jail—Missouri Ave. and Oak. 7-13.

Municipal Farm—Leeds (workhouse).

Woman's Reformatory—S. E. cor. 20th and Vine Sts. 12.

Railroad Police—1214 St. Louis Ave. 6.

POSTOFFICE

Located—Grand to McGee, 8th to 9th

Week Day Hours

Executive Division—8 A. M. to 4 P. M.

Stamp Windows—7:30 A. M. to 10 P. M.

Money Order—9 A. M. to 9 P. M.

Postal Savings Bank—9 A. M. to 9 P. M.

Registry Division—9 A. M. to 10 P. M.

Inquiry—7:30 A. M. to 6 P. M.

General Delivery—Open continuously except Sundays.

Sundays

The Postoffice is closed so far as the delivery of mail, except special delivery mail and mail directed to lock boxes.

Carrier Stations

A—Union and St. Louis Aves.

B—1506 Benton Blvd.

C—3027 Independence Ave.

E—1110 E. 31st.

F—3003 Guinotte.

Gateway Station—7 E. 19th.

Northeast Station—6200 St. John.

Sheffield—6806 Washington Park Blvd.

Sunnyslope—4528 Troost Ave.

Westport—205 Westport Ave.

Stock Yards—Stock Exchange Bldg.

Centropolis—7309 E. 17th.

All Carrier and Sub-Stations are now Parcel Post Stations.

THEATRES

Auditorium—9th and Holmes.

Century—300 W. 12th.

Convention Hall—Central and 13th.

Empress—12th and McGee Sts.

Gayety—12th and Wyandotte.

Gillis—504 Walnut.

Globe—S. W. cor. 13th and Walnut Sts.

Grand—706 Walnut.

Garden—13th and McGee Sts.

Orpheum—1212 Baltimore Ave.

Royal Theatre—1022 Main St.

Shubert—104 W. 10th.

Willis Wood—11th and Baltimore Ave.

DAILY NEWSPAPERS

Kansas City Star—17th, Grand and McGee

Kansas City Post—1009-11 Main.

Kansas City Journal—8th and McGee.

Kansas City Times—17th, Grand and McGee.

Kansas City Presse—907 E. 18th.

Drovers' Telegram—1505 Genesee.

Daily Record—521-3 Locust.

PACKING HOUSES AND STOCK YARDS

American Dressed Beef & Packing Co.—5th and Kaw River.

Armours—Central Ave. and Ewing, Kansas City, Kans.

Cochrane—Central and Water.

Cudahy—Armourdale, W. Kaw River on Kansas.

Fowler Packing Co.—1st and James.

Morris Co.—W. Kaw River, S. Central Ave.

Ruddy Bros.—Shawnee and Railroad.

Swift & Co.—Adams and Berger Ave.

Stock Yards—16th and Genesee.

Wilson & Co.—Adams & Osage.

PARKS OF KANSAS CITY, MO.

Association Base Ball Park—20th and Olive.

Blue River Shooting Park—East Blue River.

Budd Park—St. John and Brighton.

Burge Park—St. John and Elmwood.

Burns Park—39th and State Line.

City Park—S. W. cor. 20th and Woodland.

Electric Park—46th and Lydia.

Fairmount Park—East.

Grove Park—15th, bet Chestnut and Benton.

Holmes Square—18th to 19th, Cherry to Holmes.

Independence Plaza—Independence Blvd. and Brooklyn.

Ivanhoe Park—38th and Woodland.

North Terrace—N. Lexington, E. Garfield.

Observation Park—21st and W. Prospect.

Parade—15th, 17th, Paseo, Woodland.
Penn Valley—Broadway, 26th to 31st, W. Summit.
Roanoke Park—Valentine Road W.
Scarritt's Point—Pine and Salisbury.
Spring Valley Park—26th to 29th, Woodland to Brooklyn.
Swope Park—65th and Cleveland.
Troost Park—27th to 31st, Troost to Wayne.
West Terrace—7th to 17th, Holly to Bluff.

PARKS OF KANSAS CITY, KANS.

Benton Park—W. Side 20th, 1 block N. of Quindaro Blvd.
Bethany Park—11th and Central Ave.
Booker Washington Park—10th and Stewart Ave.
Brenneisen's Ball Park—St. Paul and Scott Ave.
Chelsea Park (Base Ball)—May and New Jersey.
City Park—29th and Ridge Ave.
Klamm Park—22nd and Georgia.
Northrup Park—10th and Barnett.
Parkwood Park—9th and Quindaro Blvd.
Quindaro Park—36th and Parkview Ave.
St. Margaret Park—Homer and Harrison.
Shawnee Park—Packard and Shawnee.
Splitlog Park—N. Side Ohio bet 7th and 8th.
Waterway Park—From 11th and Washington to 11th and Tauromee.
Woodland Park—N. Side Reidy Road, ½ mile W. of 18th.

LIBRARIES AND READING ROOMS

KANSAS CITY, MO.

Allen Library—118 Westport Ave.
Bar Library Ass'n of Kansas City—1116 Scarritt Bldg.
Central Christian Science Reading Room—712 Commerce Bldg.
Kansas City Medical Library—Rialto Bldg.
Kansas City Public (free) Library and Reading Room—9th and Locust.
Loyola Library—2610 Peery Ave.
New York Life Law Library—1032 New York Life Bldg.
Library—9th and Locust, open 8 A. M. to 10 p. m., Sundays 2 to 9 P. M.
 Unless otherwise specified, branches are open from 9 A. M. to 9 P. M. week days and 2 to 6 P. M. Sundays.
Westport Branch—Westport and Wyandotte Aves.
Louis George Branch—25th and Holmes Sts.
Central High School Branch—Central High School, 33rd and Indiana.
Switzer Branch—Switzer School, 19th and Madison,

LIBRARIES AND READING ROOMS—Continued

Swope Branch—Swope Settlement, 1608 Campbell. Open every afternoon except Wednesday and Sunday, and Tuesday evening.
Jewish Branch—Jewish Educational Institute, Admiral and Harrison. Open every afternoon except Saturday, Sunday morning, Tuesday, Thursday and Saturday evenings.
Swinney Branch—Swinney School, 47th and W. Prospect. Open Tuesday and Thursday afternoons, Thursday evening, all day Saturday.
Garrison Branch (for colored)—Garrison Square Field House, 4th and Harrison. Open every afternoon except Tuesday and Monday, Wednesday and Saturday evenings.
Karnes Branch—English and Italian. Karnes School, Missouri Ave. and Holmes.
Kensington Branch—Kensington School, 17th and Brighton.
Mark Twain Branch—Mark Twain School, 59th St. Terrace and Jackson.
 The Public Library is free to all residents of Kansas City and the School District of Kansas City. Application for borrowers' cards may be made at any of the above locations. All branches are for the use of both children and adults.
Railway Young Men's Christian Ass'n Rooms—Union Depot Annex.
St. Aloysius Reading Room—2610 Peery Ave.
Women's Christian Temperance Union Free Reading Room—6634 Blvd. Place.
Young Men's Christian Ass'n—Tenth, N. E. Cor. Oak.

KANSAS CITY, KAN.

Public Library of Kansas City, Kansas—Huron Place. S. side Minnesota Ave. between Sixth and Seventh.

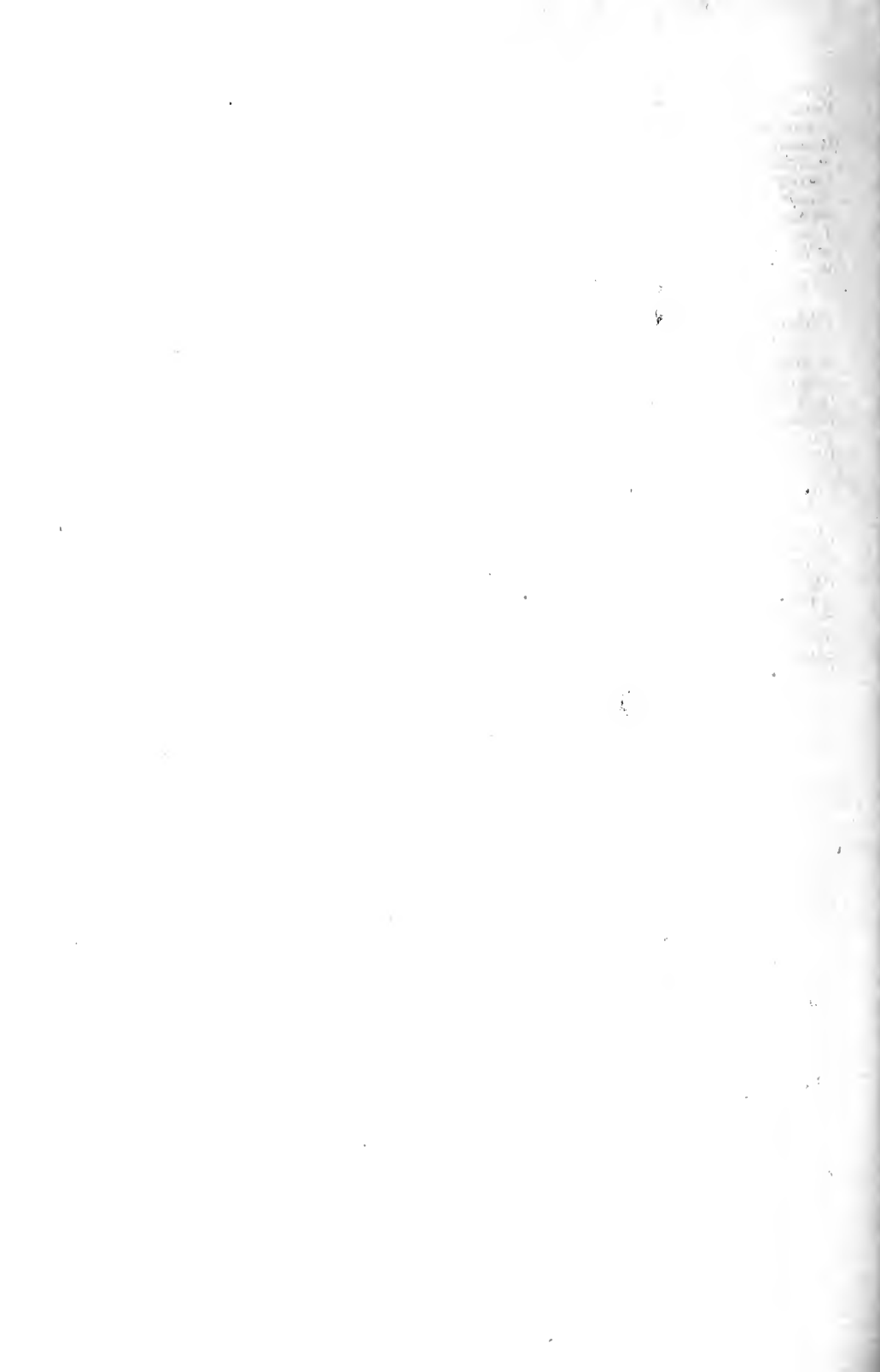
COLLEGES

AUTOMOBILE SCHOOLS

Automobile Training School—1112 Locust.
K. C. Auto School—2101 E. 15th.
Sweeney Auto School—1110 E. 15th.

BIBLE TRAINING SCHOOLS

Scarritt Bible and Training School—Norledge and Askew.
K. C. National Training School for Deaconesses and Missionaries—15th and Denver.
K. C. School of Religious Pedagogy—7th floor K. C. Life Bldg.



CATHOLIC SCHOOLS

Rockhurst College—53rd and Troost.
 De La Salle Academy—16th and Paseo.
 St. Theresa's Academy—57th and Main.
 Loretto Academy—39th and W. Prospect.
 Theological Seminary of the Redemptorist
 Fathers—33rd and Broadway.

ENGINEERING SCHOOL

Finlay Engineering School—1001 Indiana Ave.
 Kansas City University—Located in North Kansas City, Kansas; consists of College of Literature and Arts; Theology; Music; Academy; Elocution and Oratory; Physicians and Surgeons; Homeopathic Medicine and Surgery.

LAW SCHOOL

Kansas City School of Law—1013 Grand Ave. (5th floor).

SCHOOL FOR BLIND

Kansas State School—11th and State, Kansas City, Kansas.

TRAINING FOR SOCIAL SERVICE

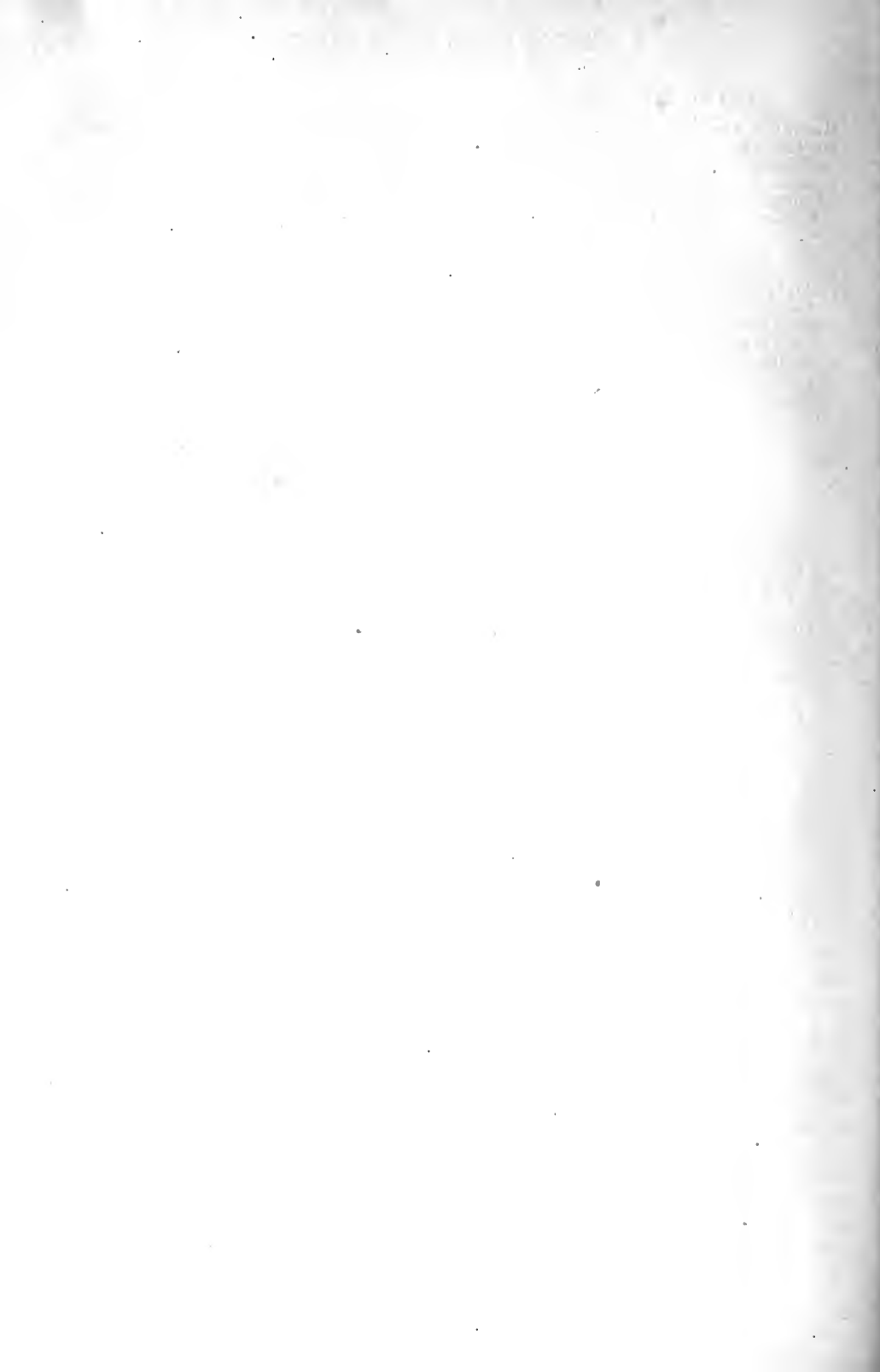
K. C. School of Social Service—Water Works Bldg.

COLLEGES—MISCELLANEOUS

Chiropractic Institute of K. C.—220 W. 12th.
 Country Day School—51st and Wyoming.
 Dillenbeck School of Oratory—Studio Bldg. (second floor.).
 Jewish Educational Institute—1000 Admiral Blvd.
 K. C. Business College—1020 McGee St.
 Miss Barstow's School—15 Westport Ave.
 National Civil Service Training Association—110 Gibraltar Bldg.
 Training School for Nurses—University Hospital, 10th and Campbell.
 Unity School of Christianity—913 Tracy.
 K. C. College of Pharmacy—712 Wyandotte St.
 K. C. Dental College—1024 E. 10th St.
 Western Dental College—11th and Locust Sts.
 K. C. Veterinary—1336 E. 15th St.

MEDICAL

Central College of Osteopathy—729 Troost Ave.
 K. C. College of Medicine and Surgery—23rd and Holmes.
 S. W. School of Medicine and Hospital—916 Tracy.
 University Kansas Bell Memorial Hospital and Surgery of Medical College—Broad St., Rosedale.



“GIVE US THIS DAY OUR DAILY BREAD”

In every house, great or small, the dining room should be as bright, cosy and cheerful as possible, for **“MAN MUST EAT,”** and the plainest room may be made beautiful by taste, and the homeliest fare appetizing by neatness and skill.

The table should be first covered with a pad or “silence” cloth, and under this an asbestos cover may be used to protect a highly polished table.

The cloth neatly laid, then place the center-piece of lace or embroidery, and upon it always a few flowers, dish of ferns or fruit arranged with green leaves.

The plates should be placed to allow each person twenty inches of space.

At the right of the service plate lay the knives, sharp edge toward the plate; next the soup spoon, then the oyster fork.

At the left of the plate lay the forks and spoons necessary for all the courses, then the napkin.

The glass of water should be at the right, the small bread and butter plate at the left.

A few courses well served is considered better taste than a great number.

A sensible menu for dinner is soup, fish with one vegetable, a roast with one or two vegetables, and a salad and cheese, and simple dessert.

The most attractive arrangement for luncheon or tea, if one possesses a nice table, is to dispense with the cloth and use only center-piece and doilies on the polished surface.

A medium sized doilie is required for each plate; a tiny one for each glass, and one for each dish served from the table. Asbestos mats should be used under doilies to protect table from the heat.

Nothing adds more to the beauty of the dinner table than the garnishment of dishes. A great variety of things are suitable for the garnishment of meats, fish and salads; as hard boiled eggs, beets cut in fancy shapes, sliced tomatoes, parsley, water cress, celery, lettuce, olives, slices of lemon, nasturtium leaves and blossom.

“Let no one suppose that because she lives in a small house, and dines on homely fare, that the general principles here laid down do not apply to her. A small house is more easily kept clean than a palace; taste may be quite as well displayed in the arrangement of dishes on a pine table as in grouping the silver and china of the rich. Skill in cooking is as readily shown in a baked potato or a Johnny-cake as in canvas-back duck. The charm of good house-keeping lies in a nice attention to little things, not in a superabundance. ‘Bad dinners go hand in hand with total depravity; while a properly fed man is already half saved.’”



A family may subsist a lifetime without pie, pickles or pudding; they may be careless of cake, cookies or creams; but good bread they must have, for "Bread is the staff of life."

BREAD

To produce the best results good materials should be used. The yeast should be fresh and sweet, and as little used as possible, as too much gives a disagreeable yeasty smell and makes a course bread. Compressed yeast is best, but where not obtainable, any good home-made yeast may be used.

Bread and rolls should rise in a moderately warm place. If in too cold a place it will be heavy, and if in too hot, sour. In the case of soured dough, a teaspoon of soda will correct the sourness of the dough, but will not bring back the sweetness of the flour. Bread should rise to twice its original size before it is ready to bake, and small loaves are always preferable to large ones.

Rolls and all baking-powder bread require a hotter oven than a yeast-raised bread. In using baking powder always sift it twice with the flour. A teaspoon of baking powder to each pint of flour is a good proportion.

YEAST

Put on stove and let come to a boil, 1 qt. of buttermilk; pour this over 2 qts. of corn meal, stirring as you do so. Let cool until just lukewarm, then add 1 pt. of soaked yeast. If you have no home-made yeast to start with, use 3 cakes of yeast foam. Make in the evening and let rise over night. In the morning drop in small pieces on a cloth to dry.

GOOD BREAD

Cook 4 potatoes in 3 pints of water till good and done, then pour potatoes and water in a colander, add enough water to make enough for your sponge, then add $\frac{1}{2}$ cup sugar, 2 tablespoons of salt and $\frac{1}{2}$ cup yeast. Let stand till morning, then stir in flour, it will be ready to mix in an hour if kept warm, then knead well and set away to rise as usual.

SALT RISING BREAD

Boil $\frac{1}{2}$ pt. of new milk and stir into it enough corn meal to make a stiff mush. Set in a warm place to rise over night. The next morning add to this 1 pt. of tepid water, a pinch of salt and flour enough to drop from a spoon. Pour this into a jar and cover it. Set in a pot of warm water and keep the water the same temperature. Let remain until dough rises enough, then mix with 6 cups of flour, 1 tablespoon of lard. Mix to a stiff dough. Make into loaves. When it rises bake in a moderate oven.

BUNS

One cup sponge, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sugar, 1 cup warm water. Thicken with flour and let rise. Make out in small biscuits, let rise and bake.

BUNS

At night take 3 large teacups of new milk, let scald, add 1 cup of lard, 1 scant cup of sugar. When cold stir in flour to make a stiff batter and add 2 yeast cakes that have been well soaked. Set in a warm place until morning. Mix flour enough to make a soft dough. Salt. Let rise and knead the second time. Then roll out the thickness of common biscuit, cut with dull edge of cup or glass and put in pans about 2 inches apart. Bake a light brown and grease with butter when done.

PARKER HOUSE ROLLS

Scald a pint of milk and when it is only luke warm add a cake of yeast that has been dissolved in warm water, and flour sufficient to make batter. Beat well, then cover and let stand until light. Then beat in 1 teaspoon salt, 2 spoons sugar, and $\frac{1}{4}$ cup melted butter. Add flour enough to make a rather soft dough. Let rise, roll out until $\frac{1}{2}$ inch thick, cut into biscuits and let rise on board. Press down center, spread over with soft butter, fold and press together. Place $\frac{1}{2}$ inch apart on greased pans, brush with milk and when very light, bake.

GRAHAM GEMS

Two eggs, 2 cups sour milk, one-third cup sugar, $1\frac{1}{2}$ teaspoons salt, 1 tablespoon lard, 1 level teaspoon soda, 1 heaping teaspoon baking powder, 1 cup white flour, 2 cups graham flour.

GRAHAM MUFFINS

Two cups of graham flour, 1 cup white flour, 3 teaspoons of baking powder, 2 eggs well beaten, 1 tablespoon of sugar, $\frac{1}{2}$ teaspoon salt, 1 cup sweet milk, 1 tablespoon melted butter. Mix dry ingredients first.

STEAMED GRAHAM BREAD

One cup sorghum, 2 cups sweet milk, 3 cups graham flour, a pinch each of salt and soda. Steam in 4 greased 1-lb. baking powder cans, put lids on cans and set into a kettle of **boiling** water, then place kettle lid on. Steam 2 hours. Let water come half way to top of cans. Do not let water stop boiling.

GRAHAM BREAD

Heat scalding hot $\frac{1}{2}$ cup milk, add as much hot water. When luke-warm stir in one cake of compressed yeast previously dissolved in warm water, $\frac{1}{2}$ tablespoon each of lard and butter, 2 tablespoons of molasses, 1 cup of chopped nut meats, raisins or currants, $\frac{1}{2}$ cup of white flour and 3 cups of graham. Knead well and when well raised divide in loaves and when light again bake in a steady oven 1 hour.

NEW ENGLAND BROWN BREAD

Two cups graham flour, $\frac{3}{4}$ cup wheat flour, $\frac{1}{2}$ cup molasses, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda, 2 cups sour milk. Beat well and bake in moderate oven 40 minutes.

BOSTON BROWN BREAD

One and one-half cups whole wheat flour or graham, $1\frac{1}{2}$ cups corn meal, 1 cup sour milk, 1 cup sweet milk, 1 scant cup of sorghum or New Orleans molasses, 1 teaspoon soda, 1 teaspoon salt. Place mixture in 2-pt. can and steam 3 hours in ordinary kettle. It is best to have a few nails or something to rest can on to keep from burning on bottom.

STEAM BROWN BREAD

One-half cup molasses, sour milk and corn meal, $\frac{3}{4}$ cup graham flour, $\frac{3}{4}$ cup wheat flour, 1 teaspoon salt. Mix well, add $\frac{1}{2}$ cup sweet milk in which 1 teaspoon of soda has been dissolved. Steam 3 hours.

MUFFINS

One egg well beaten, 1 cup sweet milk, 2 teaspoons baking powder, 2 scant cups flour, $\frac{1}{2}$ teaspoon salt, 1 tablespoon melted butter.

BAKING POWDER BISCUIT

Two level cups flour, one cup sweet milk or water, one-half teaspoon salt, one heaping tablespoon lard, one heaping teaspoon baking powder, mix all together to a soft dough, roll thin, cut and bake in a quick oven.

BISCUIT

To 1 qt. of flour add 1 teaspoon of salt, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, $\frac{1}{2}$ teacup lard, 2 cups clabbermilk. Mix all together to a soft dough. Roll thin, double together, cut and bake in a quick oven.

CORN BREAD WITHOUT EGGS

Two cups corn meal, 1 cup white flour, two-thirds teaspoon soda, 1 teaspoon salt, 2 tablespoons sugar, sift all together. Melt 1 heaping tablespoon of fresh lard and put in 2 cups of sour milk. Pour this on the prepared flour and beat very hard for about 5 minutes. Bake in hot oven or steam like Boston Brown Bread.

CORN BREAD

One egg, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 cup corn meal, $\frac{1}{2}$ cup flour, 1 teaspoon salt, 2 teaspoons sugar. Melt scant tablespoon of drippings on top of stove. Pour in batter and bake.

WAFFLES

Two eggs well beaten, pinch of salt, $2\frac{1}{2}$ cups sour milk, 1 level teaspoon of soda, 1 spoon baking powder, flour enough to make a good batter, $\frac{1}{2}$ cup melted butter.

CREAM WAFFLES

One pint sour cream, 2 eggs, 1 pint flour, 2 tablespoons corn meal, 1 teaspoon soda, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt. Beat eggs separately. Mix cream with beaten yolks, stir in the flour, corn meal and salt, add the baking powder to the dry flour. Stir in the soda dissolved in a little sweet milk and lastly the whites beaten to a stiff froth.

WAFFLES

One scant quart flour, 1 pint sweet milk, 2 tablespoons melted butter, 2 teaspoons baking powder, 1 dessertspoon of salt, 2 eggs well beaten. Mix baking powder and salt in flour, then the butter and beaten yolks and milk. Mix. Last stir in whites beaten to a stiff froth. Bake immediately.

BISCUIT

One quart flour, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 teaspoon salt. Mix thoroughly and rub in 2 tablespoons butter and wet with 1 pint sweet milk. Bake in a quick oven.

NUT BREAD

Two cups flour, 1 cup milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 egg, 1 cup nuts.

3637

MEAT

In purchasing beef, select that with a moderate amount of cream-colored fat; avoid the dark, yellow fat; it bespeaks an old animal. The lean should be lightly mottled with fat, and the flesh should be firm and of a good, dark red color. Never wash beef; scrape the outside, if necessary, or it may be wiped with a damp cloth, but never put in water, nor put directly on the ice, but put in the lower part of the refrigerator or in a cool place. Never salt meat before it is cooked; wait until it is partly done.

All meats should be cooked quickly at first to retain the juices. Boiled meat should be put in boiling water, baked meat in a very hot oven, and panned or broiled meat in a hot pan; then they may be cooked more slowly after the outside is seared.

Of the most desirable methods of cooking beef, perhaps broiling or grilling is best, as it preserves the juices and develops the flavor. Roasted beef, that done before the fire, is excellent. It is said boiled meat is more easily digested than either baked or roasted meats, on account of the overheating of the fat in the oven. Baking, however, develops the greatest flavor. Tender meats are best broiled, roasted or stewed.

VEAL BIRDS

For 6 birds, get 1½ lbs. veal on the round, cut in pieces about 3 inches square. Make a dressing of 2 cups of fine dry bread crumbs seasoned with salt and pepper, butter 1 tablespoon, and a little onion; moisten with hot water and mix in 1 well beaten egg. Divide the dressing, placing equal amounts on each piece of veal. Draw the edges of the veal together and fasten with toothpicks. Dip each bird in beaten egg and roll in cracker crumbs and cook in a kettle of hot lard until browned nicely. Serve hot on platter garnished with parsley.

BOILING

All meats should be gently boiled rather than boiled fast in order to be tender. The water should never be allowed to stop boiling before the article is done. The kettle should be kept covered, merely raising the cover to remove the scum. Always add boiling water if any is needed. Cold water will ruin the flavor.

POT ROAST

Brown meat in kettle with lard to prevent burning. Pour in boiling water to half cover it. Add several cloves, sticking in the meat, one-half of a small red pepper and add salt. Use the first cut off of the rump.

POT ROAST

Heat a skillet very hot, grease slightly, and brown roast quickly on all sides. Then put into kettle with boiling water, cook slowly until tender. Season when about half done. Thicken liquor in kettle for brown gravy. This is excellent for either beef or pork.

BEEF STEAK BROILED

Have steak cut 1 inch thick, put in red-hot skillet, sear well, turning constantly until brown. Then add suet, cover and cook rather slowly for twenty or thirty minutes. Season with salt and pepper, take up meat, put very little water in skillet and pour over meat.

HOLLAND STEAK

Remove all bone, fat and stringy portions from steak; salt, pepper and flavor well. Heat skillet very hot; put in butter and but one or two pieces of steak, constantly pricking with a fork and moving about and turning frequently that juices may not escape; add more butter as needed. The skillet must be kept very hot. When steak is cooked add more butter, let brown, pour in a little water and pour around steak.

BEEF STEAK SMOTHERED IN ONIONS

Slice the onions thin and drop in water. Put steak in pan with a little suet. Skim out onions and add to steak, season with pepper and salt, cover tightly and put over the fire; when meat is browned on one side remove onions, turn steak, replace onions and fry until done.

HAMBURG STEAK

Take a good round steak, grind it fine. Have skillet very hot, as for broiling. Stir in the meat and cook until done. Add a liberal lump of butter. Salt and pepper to taste. If more gravy is liked add a little water. Serve hot.

BREADED STEAK

Have the butcher hack well a piece of flank steak. Dip in well beaten egg, season with salt and pepper, roll in cracker crumbs. Fry in piping hot grease until a delicate brown.

BAKED HAM

Take a small sized ham, wash and trim nicely. Put in a roasting pan, keep just enough water in roaster to keep it steaming. Bake for 3 hours. When nearly done let the water cook out. Sit away to cool and slice down cold. Very nice.

BAKED HAM

Wash, scrape and trim a medium sized ham, cover with cold water, and let stand over night. Put in pan, lay sprigs of parsley on top, sprinkle with a little cayenne pepper, stick a few cloves in the fat, cover well with biscuit dough in order to keep in the juice, sit in the oven and bake for about 6 hours. After removing skin, sprinkle with 2 tablespoons of sugar, some black pepper and powdered crackers. Return to oven to brown, then take up and dust with ground cinnamon.

BEEF PIE

Take 2 pounds of the rib part of the beef, boil until tender, remove the bones, cut in slices and season with salt, pepper and butter. Make a rich biscuit dough and place in the bottom of a stone pan, then put in your meat and liquor, sprinkle a little flour over the top and cut pieces of dough and place over the top. Bake in a slow oven.

BAKED TENDERLOIN

Take 2 large tenderloins, cut off ends and roll whole tenderloins in a skillet with butter smoking hot. When tenderloin has browned nicely, split open and stuff with filling made of chopped ends of tenderloin, 1 cup of bread crumbs, 1 teaspoon of butter, a little salt and pepper and 1 large pickle chopped fine. Bake 2 hours in a moderate oven.

TO ROAST BEEF HEART

Wash and soak the heart one-half hour in salted water. Wipe and stuff the ventricles with a force meat of bread crumbs, ham or salt pork minced fine and well seasoned with salt, pepper, sage and butter moistened with hot water or cream, laying the heart on a bed of minced onions, potatoes and some water to make a gravy. Bake for full 2 hours.

MEAT GEMS

For 1 cup of cold chopped meat make a sauce of 2 tablespoons of butter, 2 tablespoons cornstarch, 1 cup sweet milk. Mix this with meat and add well beaten yolks of 2 eggs. Season with salt and pepper. Last stir in the whites well beaten and bake 20 minutes in well buttered gem pans.

LIVER AND BACON

Slice the liver a quarter of an inch thick; pour hot water over it and let it remain for a few minutes to clear it from blood; then dry it in a cloth. Take a pound of bacon, or as much as is required, and cut the same number of thin slices as you have of liver; fry the bacon to a nice crisp; take up and keep hot. Then fry the liver in the same pan, having seasoned it with pepper and salt, dredge in a little flour, lay it in hot bacon fat and fry nice brown. Serve a slice of bacon on the liver.

PORK CHOPS AND FRIED APPLES

Season chops with salt and pepper; dip in well beaten egg; then in grated bread crumbs. Fry until well done and a delicate brown, then put on a hot dish, which place in the warming oven. Have some sour apples cut in slices around the apple so the core will be in the center of each piece, about $\frac{3}{4}$ of an inch thick; sprinkle with sugar, lay them in the skillet from which the chops were taken and fry a nice brown. Turn them carefully so as not to break, then serve on chops.

BEEF LOAF

Take $3\frac{1}{2}$ pounds of beef chopped fine (round steak is best), 2 well beaten eggs, 6 crackers rolled fine, 1 cup sweet milk, butter the size of an egg, salt and pepper to taste, mix well, press into a bread tin, cover and bake $2\frac{1}{2}$ hours, occasionally basting with butter and hot water.

VEAL LOAF

Three pounds of raw veal chopped very fine, butter the size of an egg, 3 eggs, 3 tablespoons of cream or milk (if milk use a small piece of butter). Mix the eggs and cream together. Mix with the veal 4 pounds of crackers, 1 teaspoon of black pepper, 1 large tablespoon each of salt and sage. Mix well together and form into a loaf. Bake $2\frac{1}{2}$ hours, basting with butter and water while baking. Serve cut in thin slices.

BEEF LOAF

Two pounds beef, $\frac{1}{2}$ pound fat pork, a little suet, a small piece of onion. Run all through chopper, season with salt, pepper, a little chile pepper, mix in well beaten eggs, 1 cup cracker crumbs, mold into loaf, cover well with cracker crumbs, place in pan and pour in boiling water to come well up on side of meat, cover until almost done, then remove cover to let the loaf brown.

BEEF LOAF

Two pounds of round steak. Remove all skin and gristle, grind very fine, beat 2 eggs, 2 tablespoons of butter, roll fine 2 crackers, add salt and pepper to taste, then mix all thoroughly and make into loaf. Bake slowly for two hours. One-third pork may be used if desired.

MEAT FOR SUPPER

Take cold boiled beef left over, grind it, add 3 eggs well beaten, pepper and salt, mix well, make in small cakes. Beat another egg, dip cake in the beaten egg and then roll in cracker crumbs. Fry in butter till brown. Serve hot.

ROAST SPARERIB

Trim off the rough ends neatly, chop the ribs across the middle, rub with salt and sprinkle with pepper; fold over, stuff with dressing, sew up tightly. Place in dripping pan with a pint of water. Baste frequently, turning over once so as to bake both sides equally until nice brown.

SAUSAGE

Twenty-five pounds of pork, $\frac{1}{2}$ pint of salt, 1 gill of sage, $\frac{1}{2}$ gill of black pepper, 1 tablespoon cayenne pepper.

SCRAPPLE

Boil several pounds of fresh pork until tender, remove from the kettle, chop fine, taking out all the bones, return to the stock, of which there should be about 1 gallon for 3 or 4 pounds of meat. While boiling add corn meal to make a thick mush, season with salt and pepper, pour in molds to cool, slice, roll in cracker crumbs or corn meal and fry in smoking hot lard.

TO COOK TOUGH MEAT

If cooked this way will be juicy and fine. Take suet drippings, melt in a covered pan, slice an onion, fry brown, stir in tablespoon of flour, let brown but not scorch, put in meat water enough to cook, let steam and get hot through, then set in a moderate oven. Add pepper and salt.

SAUCES for MEATS, FISH, VEGETABLES

The juices that flow from rare cooked meats are the best sauce for them; but do not try to make them go farther by pouring hot water over the meat as is it carved. A steak cooked to a turn needs only salt; it may have butter if it has but little fat; lamb chops need only salt, but many like to add a little lemon juice, or minced parsley, or tomato sauce, to both meats, and also to many other broiled meats, like chicken, tripe, etc. Apple sauce should be served with pork, duck and goose; cranberry sauce seems to belong to turkey and roast chicken. Oily fish broiled needs but little butter, but salt and lemon juice may be used generously. White fish, like halibut, cod, etc., needs rich white sauce flavored with egg, lemon and onion.

There is a common philosophy in making sauces. Remember that two level tablespoons of butter or lard mixed with two level tablespoons of flour will thicken each half-pint of liquid.

For a white sauce rub the fat and flour together and add a half-pint of milk; stir until boiling.

For a tomato sauce rub the fat and flour together and add a half-pint of nicely seasoned strained tomatoes.

For a brown sauce, use half a pint of stock.

For English drawn butter, rub the fat and flour together and add a half pint of boiling water; stir until boiling, then add a seasoning of salt and pepper and stir in, at least, an extra tablespoon of butter.

The seasonings, of course, will vary, but each sauce will require a saltspoon of pepper and half-teaspoon of salt. By remembering the proportions one may make a dozen sauces in a very few minutes and have them all smooth and palatable.

THE JOURNAL OF THE
ROYAL ANTHROPOLOGICAL INSTITUTE
VOLUME 45, PART 1
1915
PUBLISHED BY THE
CAMBRIDGE UNIVERSITY PRESS
PRINTED BY
CAMBRIDGE UNIVERSITY PRESS
LONDON AND NEW YORK

POULTRY AND GAME

CHICKEN PIE

Take one good sized chicken, boil until tender, remove all bones and cut up in rather small pieces. Take the liquid left from boiling chicken and make into a rich dressing. Season with salt, pepper and butter, add cream or milk and thicken with a little flour. There must be $1\frac{1}{2}$ pints of dressing. Line a 2-qt. baking dish with pastry; put in the chicken, pour over one-half of the dressing, cover over top with pastry. Cut a slip in the top for steam to escape.

Pastry: One quart of flour, 1 heaping cup of butter and lard mixed, one-half teaspoon of baking powder sifted with flour; mix with sweet milk.

CHICKEN PIE

Make a good biscuit dough. Cut up a young chicken in small pieces. Line the sides of the pan with dough thin as pie crust. Put a part of the chicken in pan, season with butter, salt and pepper. Lay thin strips or squares of dough, then chicken. Season again and fill with cold water. Add top crust and bake $1\frac{1}{2}$ hours. Delightful.

CHICKEN PIE

Stew chicken until tender. Line a deep pan with nice pastry; pour in chicken and the liquid it is cooked in (which should not be more than a pint), season with salt, pepper and a large tablespoon of butter. Cover with crust and bake. While this is baking, put on the fire $\frac{1}{2}$ pint cream and liquid from 1 can of oysters and let it come to a boil. Season with salt and pepper. Pour this boiling hot over the oysters and just before the pie is done baking, lift the crust and add oysters, then finish baking.

CHICKEN PATE

Two chickens boiled tender. Remove bones and skin and chop fine. Season with salt, butter and pepper. Add broth to make it moist, and press into a mold. Serve cold.

CHICKEN CROQUETTES

One boiled chicken, $\frac{1}{2}$ pound stale bread, 4 eggs, 1 can mushrooms, $\frac{1}{4}$ pound of butter. Put the chicken and mushrooms through a croquette grinder. Soak the stale bread in a little chicken broth and add it to the meat and mushrooms, then add the butter and eggs. Mix well together and boil until well cooked. Season with salt, pepper, celery salt, chopped parsley, and a little finely chopped onion, and a very little nutmeg. Pour out on a platter and when cold shape, roll in bread crumbs, place in a frying basket and fry in boiling fat.

CHICKEN CROQUETTES

Two cups finely chopped chicken, 2 cups sifted bread crumbs, 1 cup stock or gravy, 2 eggs, salt and pepper to taste. Heat all together and stir into the beaten eggs. When cold form into croquettes, dip in egg, roll in crumbs and fry in deep boiling lard.

BROILED CHICKEN

Split young chicken open in back and take out breast bone. Wipe chicken dry, and cook on hot griddle. Place a weight on cover. After it sears on both sides cook slower, turn often. Season with salt, butter and pepper when done.

SMOTHERED CHICKEN

Split young chicken down the back, wash and wipe dry, season with salt, pepper and bits of butter. Put in a dripping pan or roaster, skin side up, with very little water. Make a paste of two tablespoons of butter and flour well worked together with a fork spread over the chicken. Place a pan over it and bake in a moderate oven $\frac{3}{4}$ of an hour.

CREAMED CHICKEN

When a chicken is over large to fry, dress it nicely and cut it up as for frying. Dredge it with flour, salt and pepper to taste. Put in a roasting pan and put over it a cup of good cream. Put on the roaster cover and cook in oven until well done. This is excellent.

SAGE AND ONION STUFFING

(For Chicken, Duck or Pork.)

Four large onions, 10 sage leaves, 1 qt. or 1 lb. bread crumbs, $1\frac{1}{2}$ oz. butter, 1 egg, salt and pepper to taste. Boil the onions 5 minutes and just before taking out, throw in the sage leaves for a minute or two. Chop both very fine, add the bread, seasoning and butter. Work all together with the yolk of an egg. Should be highly seasoned. When this is used for fowls, chop the liver and add to it.

CHICKEN—MARYLAND STYLE

Cut up a chicken, season, and roll in flour as for frying. Melt 3 tablespoons butter in roasting pan on top of stove, lay in chicken, add 1 pint boiling water, cover and put in oven. When brown on one side turn and add more water if necessary. Cook from 1 to 2 hours, according to age of chicken. A fowl too old to fry may be cooked in this way. The gravy will be most delicious, but may require a little thickening.

WILD DUCK

Split duck open on the back and cook same as Maryland chicken.

QUAIL ON TOAST

Dry pick and singe them with paper, cut off heads and legs at first joint, draw, split down the back, soak in salt water 10 minutes, drain and dry in cloth. Fry in butter and lard mixed. Serve on toast with a spoonful of gravy.

ROAST TURKEY

Select a good, plump fowl. Have it nicely dressed the day before cooking. Run inside and out with salt and pepper, place in a roasting pan with bits of butter and sufficient hot water to baste. It will require from $3\frac{1}{2}$ to 4 hours to cook a 12-pound turkey. About 1 hour before taking from oven add the dressing made as follows: Take 2 qts. bread crumbs, soften with liquid from turkey, add 2 eggs, salt, pepper and sage. Mash fine with potato masher. Bake in pan with turkey until brown.

PRESSED CHICKEN

Clean and cut up your chickens. Stew in just enough water to cover them. When nearly cooked season them well with salt and pepper; a little celery if desired. Let them stew down until the water is nearly all boiled out and the meat drops easily from the bones. Remove the bones and gristle; chop the meat rather coarsely, then turn back into the stew kettle, where the broth was left (after skimming off all fat), and let it heat through again. Turn it into saucepan, placing a plate on the top and a heavy weight on the plate. This, if properly prepared, will turn out like a mold of jelly and may be sliced in smooth, even slices. The success of this depends upon not having too much water; it will not jelly if too weak, or if the water is allowed to boil away entirely while cooking. A good way to cook old fowls.

FRICASSE CHICKEN

Place 1 qt. tomatoes in skillet. Cut chicken in pieces, roll in flour, sprinkle Hungaria Paprika on each piece, salt. Put in skillet of tomatoes, cover. Let simmer slowly, turn.

FISH AND OYSTERS

FISH AND SHELL FISH

Salt mackerel and other small salt fish should be broiled. Small pan fish and steaks of large white dry fish are good fried. Fresh salmon, mackerel and bluefish are oily fish and should not be fried. Boil oily fish if large—broil them if small. Cod, haddock, bluefish, small salmon, bass and shad may be stuffed and baked whole.

FRIED FISH

Clean thoroughly, cut off the head, and if large, cut out the backbone and slice the body crosswise into five or six pieces; dip in Indian meal or wheat flour, or in a beaten egg, and then in bread crumbs (trout and perch should never be dipped in meal), put into a thick-bottomed skillet, skin side uppermost, with hot lard or drippings (never in butter, as it takes out the sweetness and gives a bad color), fry slowly and turn when a light brown. The roe and the backbone, if previously removed, may be cut up and fried with the other pieces. A better way is to dredge the pieces in flour, brush with beaten egg, roll in bread crumbs, and fry in hot lard or drippings enough to completely cover them. If the fat is **very hot**, the fish will not absorb it, and will be delicately cooked. When brown on one side, turn over in the fat and brown the other, and when done let them drain. Slices of large fish may be cooked in the same way. Serve with tomato sauce or slices of lemon.

BROILED WHITE FISH

Clean, split down the back, and let stand in salt water for several hours; wipe dry and place on a well-greased gridiron over hot coals, sprinkling with salt and pepper. Put flesh side down at first, and when nicely browned, turn carefully on the other. Cook for twenty or thirty minutes, or until nicely browned on both sides.

BAKED FISH

Clean, rinse and wipe dry a white fish, or any fish weighing 3 or 4 pounds. Rub the fish inside and out with salt and pepper, fill with a stuffing made as that for poultry, but drier. Sew it up and put in a hot pan with some drippings and a lump of butter, dredge with flour, and lay over the fish a few thin slices of salt pork or bits of butter, and bake $1\frac{1}{2}$ hours, basting occasionally.

CODFISH BALLS

One cup codfish, 2 eggs, 1 cup cracker crumbs, 1 cup mashed potatoes. Mash codfish very smooth, add the potatoes and 1 egg well beaten, mix thoroughly. Form into small balls. Roll in flour, then in egg, then cracker crumbs, and fry in deep fat. Drain, pile on a platter in a pyramid, garnish with fried potatoes and parsley and serve. This will serve five persons.

DECILIOUS OYSTERS

Into 1 pint or more of oysters, turn 1 cup of milk; thicken with bread or cracker crumbs, add salt and pepper to taste, turn them into a frying pan containing a good supply of butter melted, add 2 beaten eggs turned over the top, cover and cook slowly.

FRIED OYSTERS

Drain large oysters on a cloth, season with salt and pepper, roll in cracker dust, dip in beaten egg, then in cracker crumbs, let dry. Fry in deep fat (butter and lard mixed is best); lay on brown paper to absorb grease; place on a hot platter and serve at once.

OYSTER COCKTAILS

Four oysters, $\frac{1}{2}$ tablespoon catsup, 1 tablespoon vinegar, 2 drops tobasco sauce, $\frac{1}{4}$ tablespoon Worchester sauce, speck salt. Mix ingredients, serve in cocktail glasses on top of a tablespoon of cracked ice.

SCALLOPED OYSTERS

Cover the bottom of a well-buttered baking dish with a layer of cracker crumbs, and wet these with the cream or milk, $\frac{1}{2}$ cup put on spoon by spoon, salt and pepper, add bits of butter; add 1 quart of oysters and liquor, pepper and bits of butter. Then cover thickly with crumbs and on them place more pieces of butter. Place in oven and cover—this is very important, as the flavor is thereby not allowed to escape—and bake till the juice bubbles up, from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Remove cover and brown in upper part of oven for a few minutes, not long. Serve in dish in which it was baked.

SCALLOPED SALMON

Butter a baking pan, put a layer of cracker crumbs on the bottom and wet with milk. On this put a layer of finely picked salmon; sprinkle with salt and small bits of butter. On this put another layer of crackers, then salmon, and lastly cracker. Pour over an egg, beaten into a cup of milk. Cover the dish and bake about 30 minutes. Last 5 minutes cover may be removed.

SALMON LOAF

Take 2 cups of salmon and mix well with the same amount of hot, well seasoned mashed potatoes. Fry a tablespoon of minced onion in 2 tablespoons of butter until slightly colored. Add a dash of cayenne pepper and a tablespoon of lemon juice and beat gradually into the salmon and potato mixture. Place in a well buttered baking dish, scatter buttered crumbs over the top and bake in a moderately hot oven for 30 minutes. After removing from the oven allow it to cool a little, then invert it carefully upon a hot platter. Send to the table with a dish of cream sauce.

SALMON TURBOT

One pint canned salmon, 2 eggs, $2\frac{1}{2}$ cups sweet milk, $\frac{1}{4}$ cup butter, 3 tablespoons flour, $\frac{3}{4}$ cup of rolled cracker crumbs, pinch of sage, salt and pepper to taste. Heat the milk in a double boiler, melt half the butter and mix it with the flour, then add the milk hot, little at a time, stir till smooth, then add the seasoning and the beaten eggs. Pour into a double boiler, cook till thick and smooth; remove bone and skin from salmon, mince fine, place in a buttered dish a layer of salmon, a layer of sauce until all is used. Top layer of sauce. Melt remainder of butter, add cracker crumbs, sprinkle this over top, bake in a moderate oven 20 minutes.

SALMON BALLS

One can of salmon, 2 eggs, pepper and salt to taste, cracker crumbs to thicken. Form into round balls, fry in meat fryings.

SALMON CROQUETTES

One can red salmon with all bone and skin removed, 6 crackers finely powdered, salt and pepper to taste. Mix with white sauce made as follows: Melt 2 tablespoons butter, add 2 tablespoons flour, then 1 cup milk and cook until thick. After mixing allow to cool, then roll in oblong rolls. Dip in cracker crumbs, then in beaten eggs, then in crumbs again. Fry in a little hot lard and butter.

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SOUP

For a family in moderate circumstances, or the woman who does all the work of the house, it is unwise to have soup every day, for it makes unnecessary labor in changing for so many courses, and compels some one to look out that the next course is served hot. Better utilize the usual soup material in a stew, or some kind of made-over dish, which may be served as the chief dish of the meal. When dinner is served at noon, broths and soups may be served at the supper, giving the warmth and stimulation often desired.

TOMATO SOUP

Boil 1 pt. water, 1 pt. tomatoes, level teaspoon salt, pinch pepper, slice onion. Cream rounded tablespoon butter with 2 tablespoons flour. Add to above. Again bring to boil.

VEGETABLE SOUP

After boiling a soup bone or piece of beef until done, add to the broth boiling water to make the amount of soup wanted, and when boiling again add a large handful of cabbage cut fine as for slaw, a half-pint of tomatoes, canned or fresh; peel and slice and add 3 large or 4 small onions and 2 or 3 potatoes (some use a half-teacup of dried or half-pint of green corn; if dried corn is used, it should be soaked). Let boil from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour; if you like a little thickening, stir an egg or yolk with a large spoonful of milk and a teaspoon of flour; put in 5 or 10 minutes before taking off; this makes it very rich. Serve with crackers.

VEGETABLE SOUP

Three onions, 3 carrots, 3 turnips, 1 small cabbage, 1 pint tomatoes; chop all the vegetables except the tomatoes very fine. Have ready in porcelain kettle 3 quarts of boiling water; put in all except cabbage and tomatoes and simmer for half an hour, then add the chopped cabbage and tomatoes (the tomatoes previously stewed), also a bunch of sweet herbs. Let soup boil for 20 minutes, strain through sieve, rubbing all the vegetables through. Take 2 tablespoons of best butter and 1 of flour and beat to a cream. Now pepper and salt soup to taste, and add a teaspoon of white sugar, a half-cup of sweet cream if you have it, and last stir in the butter and flour; let it boil up and it is ready for the table. Serve with fried bread chips or poached eggs, one in dish.

BEEF BROTH

Cut in small chunks (do not grind) 1 lb. of lean beef, add quart of cold water, cook in double boiler 2 hours, season to taste.

SATURDAY BEAN SOUP

Baked beans and brown bread form a Sunday breakfast for so many that the following will be a useful and economical soup for Saturday dinner. Put on the pot with more beans than enough for Sunday's breakfast, with water, and slice of salt pork. Parboil till beans are ready to be put in oven. Take out pork and part of beans, leaving enough for a bean soup; place the pot on back of stove and keep hot. Three-quarters of an hour before dinner heat soup, add more water and vegetables as in "Bean Soup."

TOMATO SOUP

One quart of sweet milk, 1 quart of water, 1 quart tomatoes; run through a strainer. Dissolve 1 teaspoon soda in the tomatoes, then add butter, salt and pepper to taste.

CARROT SOUP

Put in soup kettle a knuckle of veal, 3 or 4 quarts of cold water, a quart finely sliced carrots, 1 head celery; boil $2\frac{1}{2}$ hours; add a handful of rice, and boil an hour longer. Season with pepper (or a bit of red pepper pod) and salt, and serve.

POTATO SOUP

Pare 1 or 2 good sized potatoes, 1 large onion cut in cubes, 8 slices of bacon. Put in kettle, add enough water for soup, season with salt, pepper and butter. Mix tablespoon of flour with little water, add to soup when almost done. Cook a few minutes longer.

CELERY CREAM SOUP

Boil a small cup rice in 3 pints milk until it will pass through a sieve. Grate the white part of 2 heads of celery (3 if small) on a bread-grater; add this to the rice milk **after** it has been strained; put to it a quart of strong white stock; let boil until celery is perfectly tender; season with salt and cayenne and serve. If cream is obtainable, substitute 1 pint for the same quantity of milk.

OYSTER SOUP WITH MILK

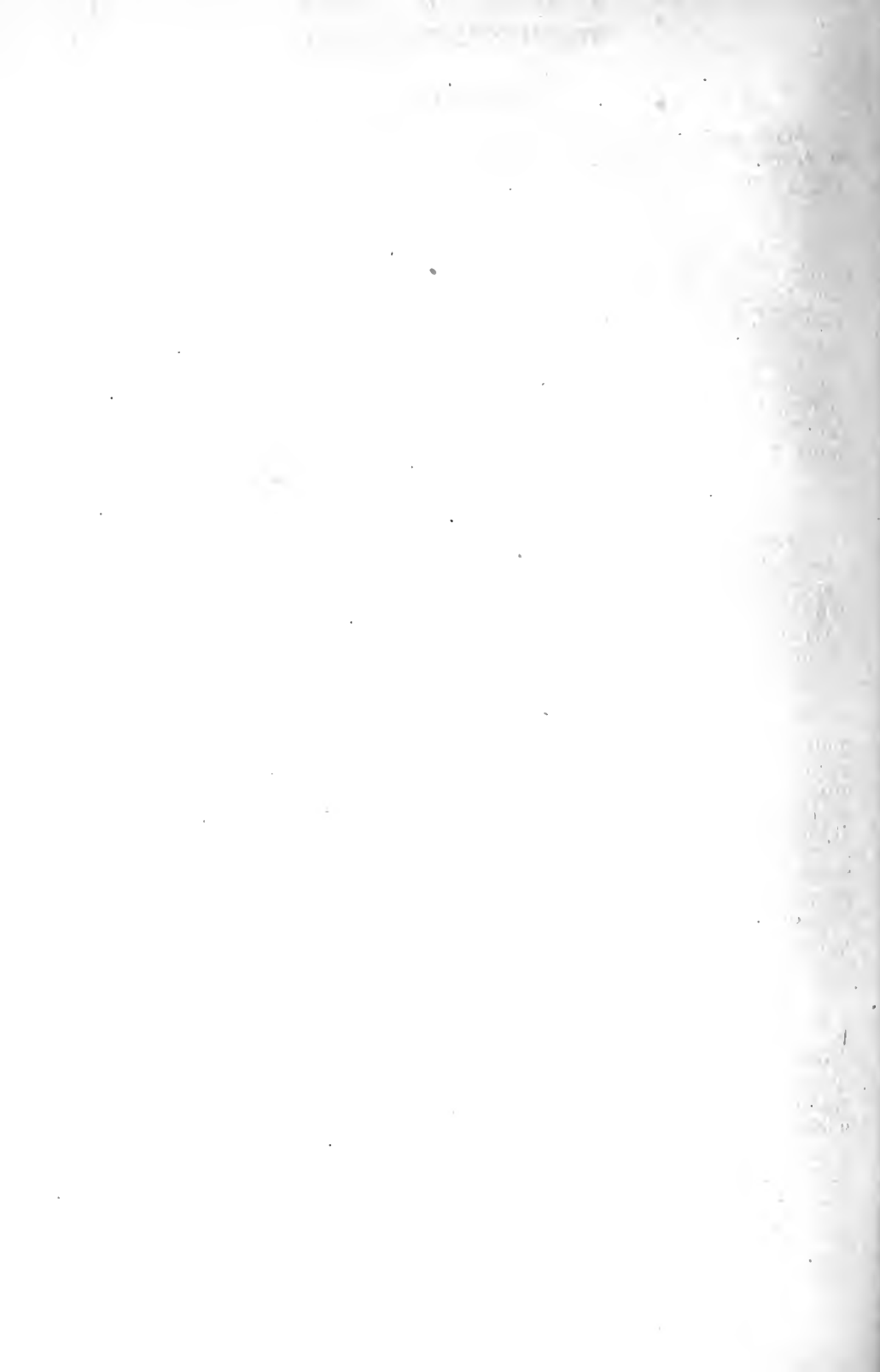
Pour 1 quart cold water over 1 quart oysters if solid; if not solid, use 1 pint of water; drain through a colander into a soup kettle, and when it boils, skim; add pepper, then the oysters; season with butter and salt, then add 1 quart rich new milk brought to boiling point in tin pail set in a pot of boiling water; let boil up and serve at once. Or, instead of adding the milk, place it, boiling hot, in tureen, pour the soup over it, and then serve.

CHICKEN BROTH

Skim and take fat off chicken, cut up as for frying, add quart of cold water, cook 2 hours in double boiler. Salt and pepper to taste.

NOODLE SOUP

Add noodles to beef or any other soup after straining; they will cook in 15 or 20 minutes, and are prepared in the following manner: To 1 egg add as much sifted flour as it will absorb, with a little salt; roll out as thin as a wafer, dredge very lightly with flour, roll over and over into a large roll, slice from the ends, shake out the strips loosely and drop into the soup.



VEGETABLES

Meats carefully cooked are, no doubt, more easily digested than some vegetables, but on the other hand, vegetables are clean and wholesome. Vegetable foods are concentrated and slow of digestion; hence the vegetarian eats but two meals a day, and on these two meals, if his diet is well selected, he receives more nourishment than the meat eater from his three meals a day. In selecting a vegetarian diet, choose nitrogenous vegetables to take the place of meat; with a meat diet select green and starchy vegetables to fill in the vacancies of a nitrogenous diet. With beef we serve potatoes. With poultry, rice, or (in chestnut season) boiled chestnuts or macaroni, or hominy or white bread.

All green vegetables are put on to cook in boiling water. Add salt to the water in which green or top ground vegetables are cooked; white or underground vegetables are better when the salt is added after the cooking. Wash rice through one or two waters before boiling.

Soak dried fruits over night.

Cabbage, coulflower, onions and turnips, vegetables containing volatile oil, must be boiled rapidly in an uncovered vessel, or they will emit unpleasant odors.

Medium sized onions should be boiled in salt water one hour.

Green corn in salted water five minutes.

Peas in salted water twenty minutes.

Asparagus in salted water thirty minutes.

Whole head of cabbage in salted water one and a half hours.

Chopped cabbage in salted water twenty minutes.

Cauliflower in salted water thirty minutes.

Carrots, turnips and the roots of plants in unsalted water one hour. If they are cut in dice, twenty minutes.

Young lima beans in salted water forty minutes.

Young beets in unsalted water thirty minutes. Old beets two to three hours.

Potatoes in unsalted water until you can pierce them with a fork.

Spinach and greens in unsalted water fifteen to twenty minutes.

BOILED DINNER

Put meat on, after washing well, in enough boiling water to just cover the meat; as soon as it boils, set kettle on the stove where it will simmer or boil very slowly; boil until almost tender. Put in vegetables in the following order: Cabbage cut in quarters, turnips of medium size cut in halves, and potatoes whole, or if large cut in two; peel potatoes and turnips, and allow to lie in cold water for half an hour before using. The meat should be well skimmed before adding vegetables, when there should be left only just enough water to prevent burning; take up vegetables in separate dish, and lastly the meat. If there is any juice in kettle, pour over cabbage.

PARSNIPS

Wash and scrape nicely and split lengthwise. Cook in salted water until tender. Have a skillet ready with very hot meat fryings or butter. Season with pepper, salt and a little sugar and fry a delicate brown.

WINTER SQUASH

Cut up, take out inside, pare the pieces and stew in as little water as possible; cook an hour, mash in kettle, and if watery, let stand on the fire a few moments, stirring until dry; season with sugar, butter, cream, salt and pepper. Be careful that it does not burn. Winter squashes are also cooked

by cutting in pieces without paring, baking and serving like potatoes; or they may be cooked in a steamer, and served either in the shell, or scraped out, put in pan, mashed, and seasoned with butter, sugar, cream, salt and pepper, and then made hot and served.

DICED TURNIPS

Pare, slice, cut in dice an inch square, boil till nearly done in as little water as possible. To 1 quart of turnips, add 1 tablespoon sugar, salt to make it palatable; when they are boiled as dry as possible, add 2 or 3 spoons of cream and a beaten egg, and serve. Excellent.

CREAMED ONIONS

Prepare 1 dozen onions of as nearly a size as possible. Boil in a quart of water, salted to taste. When cooked tender, pour the water off and add butter the size of an egg, 2 tablespoons of flour, a little pepper and a teacup of good sweet cream or rich milk. Boil and serve hot.

DELICIOUS CABBAGE

One medium sized head of cabbage cut fine and cook until tender. After draining add the following: 1 beaten egg with 1 tablespoon flour, 2 of sweet milk; let this boil. Before serving add 2 tablespoons vinegar.

CREAMED CABBAGE

Chop the cabbage coarsely, boil it 20 minutes in salt water, drain the cabbage and serve with cream, butter, salt and pepper.

CREAMED CABBAGE

Shred and cook in salt water until tender, drain off water, add milk, a generous lump of butter, salt, pepper, thickening enough to make a rich cream. Just before taking it up add a little vinegar to taste. Serve hot.

BAKED CABBAGE

Parboil 1 head of cabbage 15 minutes, pour off water, put on fresh boiling water and cook until tender. Let cool, then chop, add 2 beaten eggs, pepper and salt to taste, 3 tablespoons of cream, 1 tablespoon of butter. Mix and bake until brown. Serve hot.

BAKED CABBAGE

Cut in medium sized pieces, soak in cold water 1 hour, boil 10 minutes, drain, and prepare the following sauce: 1 tablespoon butter, 1 tablespoon flour, 1 cup sweet milk, salt and pepper. Put in a bake oven and cover. Bake 1 hour.

STUFFED CABBAGE

Take a large, fresh cabbage and cut out heart; fill vacancy with stuffing made of cooked chicken or veal, chopped very fine and highly seasoned and rolled into balls with yolk of egg. Then tie cabbage firmly together (some tie a cloth around it), and boil in a covered kettle 2 hours. This is a delicious dish and is useful in using up cold meats.

BAKED POTATOES

Boil until tender but not enough to break skin, cut in half, scoop out potato and mash; season with salt, pepper, butter, milk. Fill shells, slice off bottom of each, stand on end in pan and bake.

SARATOGA POTATOES

Pare and cut into thin slices on a slaw-cutter 4 large potatoes (new are best); let stand in ice-cold water while breakfast is cooking; take a handful of the potatoes, squeeze the water from them and dry in a napkin; separate the slices and drop a handful at a time into a skillet of boiling lard, taking care that they do not stick together. Stir with a fork until they are a light brown color, take out with a wire spoon, drain well and serve in an open dish. They are very nice served cold.

SWEET POTATOES

Wash clean and bake in a hot oven 1 hour, or place in a steamer over a kettle of boiling water from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour; or when almost done, take off, scrape or peel them, place in a dripping pan, and bake half an hour; or cut in slices and fry in butter or lard; or peel and slice when raw, and fry, a layer at a time, on griddle, or in a frying pan, with a little melted lard, being careful not to cook too long or they will become too hard; or drop in boiling lard in frying pan, turning till a nice brown on both sides; or halve or quarter, and bake in pan with roast beef, basting them often with the drippings.

MACARONI AND CHEESE

Break half a pound of macaroni into pieces an inch or two long; cook it in boiling water, enough to cover it well; put in a good teaspoon of salt; let it boil about 20 minutes. Drain it well and then put a layer in the bottom of a well-buttered pudding-dish; upon this some grated cheese and small pieces of butter, a bit of salt, then more macaroni, so on, filling the dish; sprinkle the top layer with a thick layer of cracker crumbs. Pour over the whole a teacup of cream or milk. Set it in the oven and bake half an hour. It should be nicely browned on top. Serve in the same dish in which it was baked with a clean napkin pinned around it.

BUTTER BEANS

With a knife cut off the ends of pods and strings from both sides, being very careful to remove every shred; cut every bean lengthwise, in 2 or 3 strips, and leave them for half an hour in cold water. Much more than cover them with boiling water; boil till perfectly tender. It is well to allow three hours for boiling. Drain well, return to kettle, and add a dressing of $\frac{1}{2}$ a gill cream, $1\frac{1}{2}$ ounces butter, 1 even teaspoon salt, and $\frac{1}{2}$ a teaspoon pepper. This is sufficient for a quart of cooked beans.

STRING BEANS

String, snap and wash 2 quarts of beans, boil in plenty of water about 15 minutes, drain off and put on again in about 2 quarts of boiling water; boil $1\frac{1}{2}$ hours, and add salt and pepper just before taking up, stirring in

1½ teaspoons butter rubbed into 2 tablespoons flour and ½ pint sweet cream. Or, boil a piece of salt pork 1 hour, then add beans and boil 1½ hours. For shelled beans boil ½ an hour in water enough to cover, and dress as above.

MOTHER'S SLICED TOMATOES

Prepare half an hour before dinner, scald a few at a time in boiling water, peel, slice and sprinkle with salt and pepper, set away in a cool place, or lay a piece of ice on them. Serve as a relish for dinner in their own liquor. Those who desire may add vinegar and sugar.

STEWED TOMATOES

One quart tomatoes put in stew kettle with seasoning. Let this cook 20 minutes, then pour 1 pint milk over 1 cup of stale bread crumbs. Just before serving pour milk and bread crumbs into tomatoes; let come to boiling point. Serve.

SCALLOPED TOMATOES

Chop 1 can of tomatoes fine, then add about 3 tablespoons sugar; pepper and salt to taste; add 1 tablespoon of butter, 1 cup of fine bread crumbs (light bread or biscuit may be used); bake in a moderate oven.

FRIED TOMATOES

Peel and cut ripe tomatoes in thick slices; season with salt and pepper. Dip in beaten egg and flour, fry in butter, turn and brown on both sides.

EGG PLANT FRITTERS

Slice and cut in cubes about 1 inch and cook in salt water until tender. Drain thoroughly, then beat into this 2 eggs, 1 tablespoon of butter, pepper to taste, add enough flour to make a soft batter and drop in hot fat and brown.

CORN FRITTERS

One cup corn, 1 cup cracker crumbs, ½ cup sweet milk, season to taste. Fry in deep lard as doughnuts.

CORN PUDDING

This is a Virginia dish. Scrape the substance out of 12 ears of tender, green, uncooked corn; add yolks and whites beaten separately of 4 eggs, a teaspoon of sugar, the same of flour mixed in a tablespoon of butter, a small quantity of salt and pepper and 1 pint of milk. Bake about ½ or ¾ of an hour.

BAKED BEANS

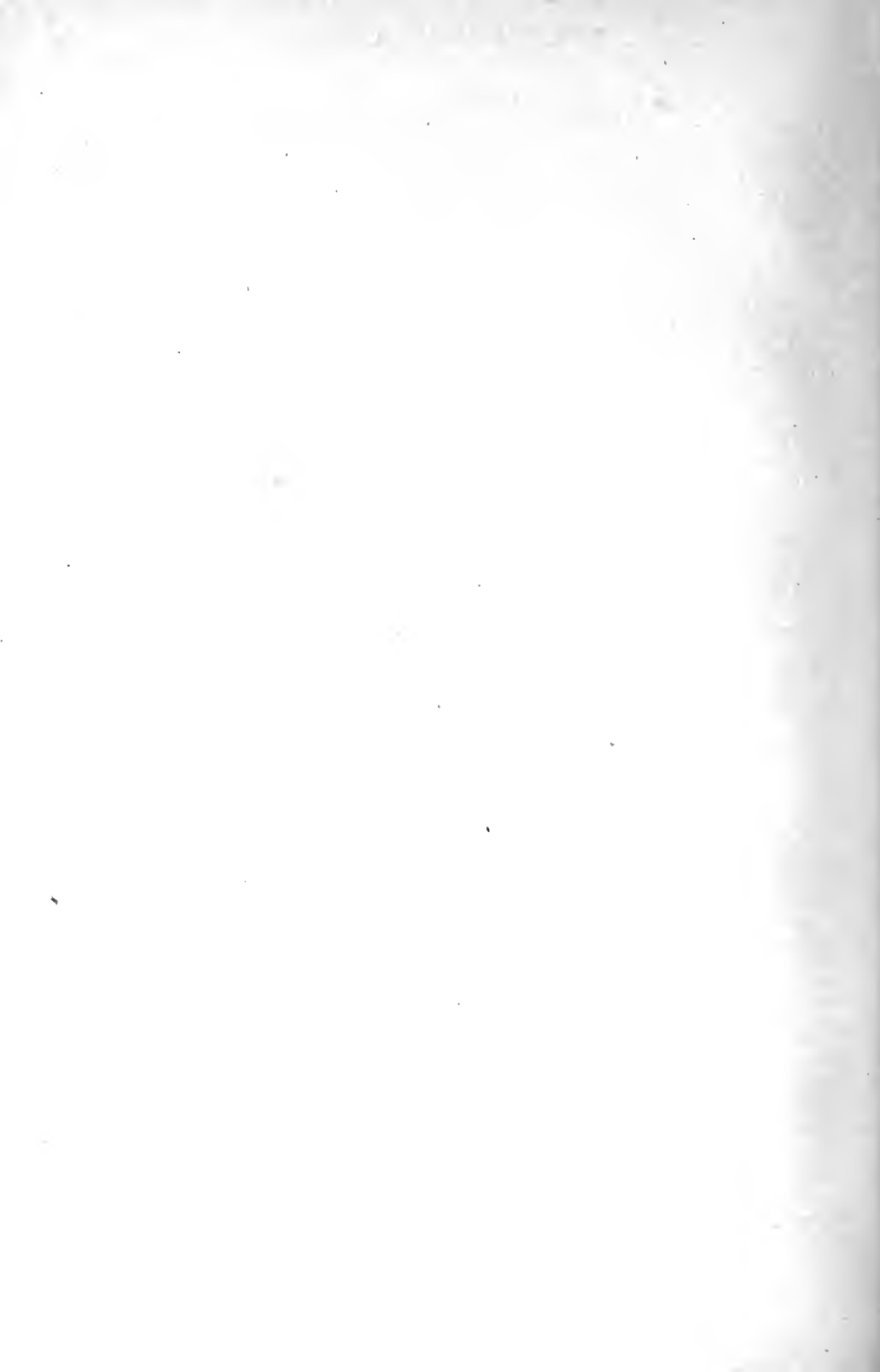
Wash and pick 2 cups of white beans, cook until tender; when done put in pudding pan, add 1 cup of sugar, add salt, a pinch of cayenne pepper, slice bacon very thin and lay over top of beans, covering completely, put in oven and bake 2 or 3 hours, adding water as it cooks away.

BAKED BEANS

Boil 1 quart white soup beans till tender but not broken, season with salt and pepper, also $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup molasses; place in a stone beanpot or a half-gallon crock, and cover with thin slices of breakfast bacon and bake rather slowly 3 or 4 hours. They must be nicely browned on top, and may be covered part of the time to prevent burning.

ASPARAGUS ON TOAST

Cook 2 bunches asparagus in salt water until tender, drain. Cream 1 tablespoon flour with butter size of an egg, add 1 cup milk and cook until thick, add to asparagus and pour over toast.



OMELETS AND EGGS

SPANISH OMELET

Fry 1 onion, add tomato pulp, sweet pepper; 1 cup milk, heat, bread crumbs; 4 eggs beaten separately; mix together. Fry.

PLAIN OMELETS

Four eggs, 4 tablespoons of water, on $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of butter. Beat the eggs without separating, add the water and salt, melt the butter in a hot frying pan, pour in the eggs, shake the pan gently and as the eggs thicken, lift with a spatula or tablespoon, allowing uncooked portion to run underneath; when creamy throughout, roll.

BAKED HAM OMELET

Six eggs, 1 scant cup milk, 1 teaspoon corn starch dissolved in milk, 1 cup cold boiled ham chopped fine. Beat whites and yolks separately then stir lightly together, add milk and corn starch and lastly stir in meat. Pour in buttered pudding dish and bake in hot oven 15 minutes. Do not let stand after it leaves the oven as it will fall and become heavy.

OYSTER OMELET

Add to a half-cup cream, 6 eggs beaten very light, season with pepper and salt and pour into a frying pan with a tablespoon of butter; drop in a dozen large oysters cut in halves, or chopped fine with parsley, and fry until a light brown. Double it over and serve immediately.

BEEFSTEAK OMELET

Chop up very fine enough "left over" steak for 1 cupful, also a little suet, unless the steak is fat. Roll 2 or 3 crackers and beat well 2 eggs, mixing all together, thoroughly season with salt and pepper, add $\frac{1}{2}$ cup sweet milk. Pour in hot frying pan and set in oven to cook a nice brown. Chicken may be substituted for steak if preferred.

EGGS A LA CREME

Six eggs, 1 tablespoon flour, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ pint milk, pepper to taste; boil eggs 15 minutes, remove shell and cut into lengthwise pieces and arrange on platter; melt butter, add flour, salt and pepper, mix until smooth, add milk, stir continually until boils, pour over eggs and serve very hot.

CREAMED EGGS

Six eggs, 1 tablespoon butter, 2 of flour, 1 pint milk, salt and pepper; hard boil eggs; cream butter and flour together, add milk (cream preferred); let come to a boil, season. In a fire-proof dish put a layer of sauce, then a layer of eggs sliced, and so on until all are used. Sprinkle bread crumbs over top and bake.

SCRAMBLED EGGS

Put a tablespoon of butter into a hot frying pan; tip around so that it will touch all sides of the pan. Have ready half a dozen eggs, broken in a dish, add a tablespoon of cream for every two eggs, sprinkle over the whole a small quantity of pepper and salt (stir one way until mixed), turn without beating into the hot butter, stir one way until cooked. Be careful that they do not get too hard.

STUFFED EGGS

Boil 6 eggs for 20 minutes, cut in halves, remove yolks and mash. Two tablespoons vinegar, 1 teaspoon butter, $\frac{1}{2}$ teaspoon mustard, salt and pepper. Mix with yolks and refill whites.

BOILED EGGS

Put them in cold water, and when it has boiled, the eggs will be done, the whites being soft and digestible, as they are not when put on in boiling water.

BAKED EGGS

Break 8 eggs into a well-buttered dish, put in pepper and salt, bits of butter, and 3 tablespoons cream; set in oven and bake about 20 minutes. Serve very hot.

FAIRY EGGS

Butter rounds of nicely browned toast; separate as many eggs as desired, keeping yolks whole by leaving in half-shell standing in pan of salt or meal. Beat white to stiff froth with a little salt, pile on toast, make a depression in center, drop 1 yolk in each, put a bit of butter on top, set in oven until white is nicely browned, but not long enough for yolks to cook hard. A nice dish for breakfast or supper or for an invalid.

POACHED EGGS

Break and drop them one at a time in salted boiling water, or place them in egg poacher, or stir the water with a spoon making an eddy. This preserves the eggs round. Let them simmer gently until done. Or they may be poached in milk, served on toast with a little hot milk poured over.

SANDWICHES

SANDWICHES AND CHEESE

To make sandwiches, cut crust off end of loaf, then butter before cutting each slice. The butter should be warmed and beaten to a cream, and the bread cut as thinly as possible. If too fresh it will not cut well. Spread with filling both slices, put together with lettuce leaf between, and trim off hard crust. Then cut in two, lengthwise, or diagonally. They may be tied with baby ribbon, or for the picnic basket, two sandwiches wrapped together in waxed paper, or in a damp napkin to keep fresh. Thinly sliced cucumber pickles are nice in meat or cheese sandwiches.

HAM FOR SANDWICHES

Rub the yolks of 2 hard boiled eggs to a cream with one-half of rice milk. Cook in double boiler until quite hot, add a cup of cold ham chopped very fine and the whites of the eggs passed through a sieve. Heat very hot, then turn out on a buttered dish and garnish with parsley. Add a little prepared mustard and it makes nice sandwiches.

NUT SANDWICHES

Thin slices of bread cut circular and buttered. The filling should be made of chopped, roasted and salted peanuts mixed with sufficient mayonnaise to spread easily. A lettuce leaf adds to the appearance.

PEANUT BUTTER

Shell and grind roasted nuts as fine as possible, add enough soft butter to spread. Keep in covered jelly glasses in a cool place.

CHICKEN SALAD SANDWICHES

Spread chicken salad on thin slices of buttered bread, put together with lettuce leaf between. Or pressed chicken may be used.

CHEESE SANDWICHES

Spread buttered bread with grated cheese and thinly sliced pickle. Or cover crackers with grated cheese and put in oven until melted. Serve hot.

CHEESE FONDU

One cup grated cheese, 1 cup rolled crackers, 2 cups sweet milk, 2 eggs, salt and pepper. Beat eggs separately and whip whites lightly in last. Bake in buttered pan. Serve hot.

CHEESE STRAWS

One cup grated cheese, 1 cup flour, 1 saltspoon salt, a little cayenne pepper. Mix thoroughly with 1 heaping teaspoon butter, add as little ice water as will make a stiff paste. Roll very thin, place in pan, and mark in strips about 4 inches long. Bake a very light brown.

WELSH RAREBIT

Put a tablespoon of butter in a chafing dish. When melted add 1 cup milk, 1 pound finely cut cheese. Stir until smooth, then add 2 beaten eggs, salt, a dash of tobasco sauce. Serve on saltines.

COTTAGE CHEESE

Take a pan of thick, sour milk, set on back part of stove and heat slowly until curd separates from whey, then strain through soft, thin cloth, pressing gently. Season with salt and pepper, mash until very smooth with potato masher, thin with cream, or milk with a little butter added. Place in dish and serve.

CHEESE BALLS

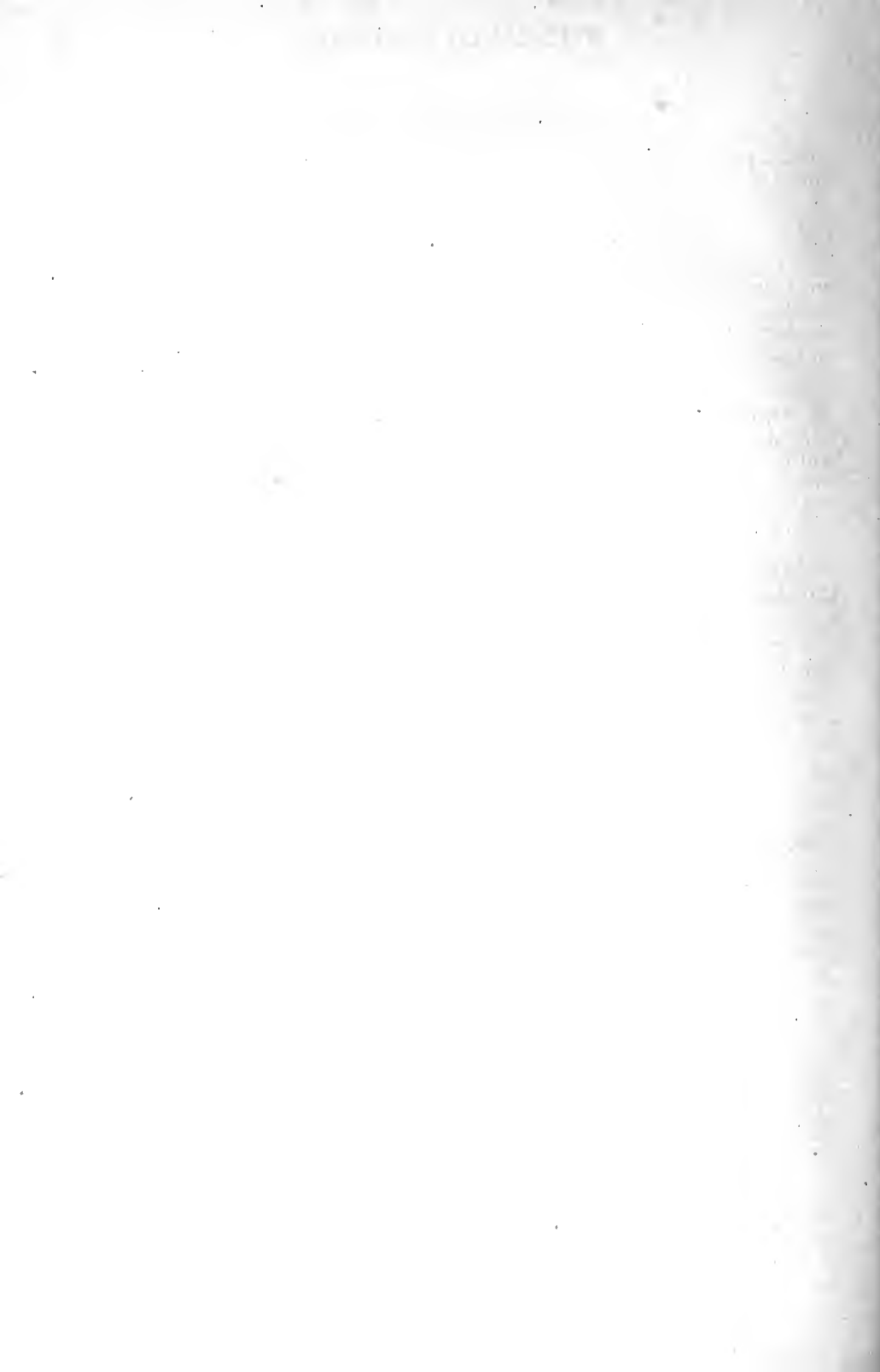
Grate the cheese, season with salt and a little cayenne. Cut parsley fine, put in a cloth, hold under cold water, then squeeze dry when the parsley will be found very fine. Add to the cheese, mix to a stiff paste with a little thick cream, and roll in balls the size of a marble. Serve with the salad course.

EGG SANDWICHES

Chop hard boiled eggs fine, add a salad dressing and spread between thin buttered slices of bread. A little ham can be added to the mixture.

CHICKEN SANDWICHES

Boil chicken until tender, mince fine, season with salt and pepper. Add the broth in which it was cooked, also 4 or 5 hard boiled eggs chopped fine. Spread between thin slices of buttered bread.



SALADS, RELISHES

Serve a portion of fresh green vegetable, or ripe fruit, with every dinner if possible and dress it simply, always in this order (for if lettuce is wet first with the acid, the oil will not adhere), with salt to make it savory; pepper or other spice to make it bright; oil, cream or butter, to make it smooth and more nutritious, by supplying the fatty element lacking in the vegetable; and lemon juice or vinegar to give piquancy to the combination. Many like to add a bit of sugar to lessen the acidity.

Fruit salads may precede a dinner or luncheon in warm weather, or follow as a dessert at any time; or be served with supper. When they are served first, they are dressed with sugar.

CHICKEN SALAD

Equal parts of shredded chicken and lettuce. Make dressing as follows: Yolks of 2 eggs, 2 spoons of sugar, 4 spoons of vinegar, $\frac{1}{2}$ teaspoon of mustard, $\frac{1}{4}$ teaspoon celery seed, $\frac{1}{4}$ teaspoon salt, 2 teaspoons butter, $\frac{1}{4}$ teaspoon white pepper. Mix sugar, butter and yolks of eggs together, then seasoning and lastly vinegar. Cook in a double boiler. Mix dressing with the shredded lettuce and chicken and just before serving add $\frac{1}{2}$ cup of whipped cream and $\frac{1}{2}$ cup of chopped nuts, or $\frac{1}{2}$ cup of chopped celery may be used instead of nuts.

CHICKEN SALAD

Cut the white meat from 2 chickens, or 1 if you want a small dish; add an equal quantity of finely cut celery. After you have cut the chicken in narrow shreds about 2 inches long, stir in bowl.

The dressing: Beat the yolks of 2 eggs, salt lightly, and beat in a few drops at a time 4 tablespoons of oil, then add gradually 3 teaspoons of hot vinegar. The mixture should be as thick as cream; pour over the chicken. Mix well and lightly. Put into a salad dish and lay sections of hard boiled eggs on top with a chain of sliced whites around the edge.

CHICKEN SALAD

Boil 1 hen until meat falls off the bones, then chop very fine with scissors. Chop up as much celery or cabbage as you have chicken. Add 4 hard boiled eggs, grated; salt to taste. Add dressing: Yolks of 8 eggs, 3 tablespoons of sugar, 1 tablespoon salt, 1 tablespoon ground mustard, 1 pinch cayenne pepper, $\frac{2}{3}$ cup of cream. Stir thoroughly, then add $1\frac{1}{2}$ cups vinegar, 1 cup of butter, and when these two ingredients come to a boiling point, pour over the meat.

POTATO SALAD

Six cold boiled potatoes, sliced; 1 cucumber, sliced; 3 hard boiled eggs, $\frac{1}{2}$ of a very small onion. Dressing: Yolks of 3 eggs beaten smooth, $\frac{1}{2}$ teaspoon of mustard, 1 teaspoon of salt, pepper to taste, 2 tablespoons of butter, 2 tablespoons of sugar, $\frac{1}{2}$ cup vinegar. Cook until thick. When cold add $\frac{1}{2}$ cup of whipped cream and pour over the salad.

POTATO SALAD

Three cups boiled potatoes, $1\frac{1}{2}$ tablespoons chopped parsley, 3 teaspoons onion juice, $1\frac{1}{2}$ tablespoons butter, melted, $1\frac{1}{2}$ tablespoons vinegar, salt to taste. Break potatoes into medium sized pieces with silver fork, mix all together, allow to stand until cold. Mix best dressing oil, garnish 3 hard boiled eggs, separate, and chop each fine, 2 beets chopped fine with a

little vinegar, salt and pepper; arrange on a platter in a mound, divide lengthwise and crosswise, cover two opposite with beets, one of the other parts with yellow of eggs and the other with whites. Garnish with sprigs of parsley.

SALMON SALAD

One can of oysters or salmon, 3 hard boiled eggs, 3 cucumber pickles, 1 teacup of powdered crackers, 1 teacup of chopped cabbage, celery seed to taste. Mix well. Dressing: 1 tablespoon butter, yolks of 4 eggs, $\frac{1}{2}$ cup cream, 1 cup vinegar, 1 teaspoon mustard, just let come to a boil.

SALMON SALAD

One can salmon, 6 hard boiled eggs, 3 cucumber pickles. Drain oil from salmon and remove bones. Add eggs, coarsely chopped, and cucumbers sliced thin, season to taste. Mix well and mold into mounds or any fancy shape on a shallow salad dish and pour over dressing as follows: 1 yolk of egg well beaten, blend with 1 teaspoon of prepared mustard, 8 tablespoons of tomato sauce, same of vinegar. Pour over salmon.

CABBAGE SALAD

Small head of cabbage, 2 onions, 4 eggs, 1 bunch celery, 3 or 4 slices of bacon fried hard; chop all together till fine; add 3 medium sized cucumbers, grind the pickles, add salad dressing. While hot stir well, place in dishes lined with a lettuce leaf, slice cold boiled eggs, bits of beets and cucumber pickles, place over top.

NUT SALAD

Two or 3 bananas, 2 oranges, pineapple to suit taste, teacup of milk, any kind. Dressing: Yolks of 4 eggs, 3 tablespoons of sugar, 1 teaspoon of salt, 2 tablespoons of butter, 6 tablespoons of vinegar, 1 teaspoon of ground mustard, 5 tablespoons of lemon juice. Some use whipped cream over it.

CABBAGE SALAD

Make a mixture of finely shredded cabbage, green peppers and olives. Wash in scalding water and remove seeds from peppers, stone the olives and chop all fine. Moisten with a rich mayonnaise. Serve on lettuce or in lemon cups in individual plates.

HOT SLAW

Cut cabbage very fine, salt and let stand 15 minutes, then press all the water out. One egg well beaten, $\frac{1}{2}$ cup cream (sweet or sour), butter size of an egg; heat and add vinegar and sugar to suit taste; when boiling pour over cabbage.

TOMATO SALAD

Take as many tomatoes as you have guests. With a sharp knife remove a slice from the bottom and deftly hollow out the tomato, taking care not to bruise the outer skin. Put the meat in a bowl with 2 or 3 green peppers which have had the seed taken out, 1 onion, a small head of lettuce and 1 dozen olives with stones removed. Chop all these fine and season with a French dressing of oil. Salt, pepper and a very little vinegar and sugar. With a teaspoon fill the tomatoes with the mixture, place on ice to chill and serve on individual dishes garnished with lettuce leaves.

DALE SALAD

One quart of peas well boiled and drained, 1 quart of chopped celery, 1 cup of nuts chopped, 1 cup of oranges. Mix well and serve with a mayonnaise dressing.

STUFFED APPLES

Take 6 large, red apples, cut the point of the apple, scrape fruit and remove core; be careful not to mar the shape. Prepare 1 lb. assorted rolled nuts. Mix the scraped apple with nuts, fill the apples.

NUT SALAD

Apples, celery, white grapes, nuts, lettuce, salad dressing. Chop apples and celery; cut grapes in two, removing seeds. Add nuts (hickory nuts are best), mix thoroughly with small quantity of dressing. Arrange on lettuce leaves on small individual plates.

NUT SALAD

Two cups chopped walnuts, $1\frac{1}{2}$ cups of celery or lettuce or both, 4 tart apples cut in small dice, 1 pickled cucumber sliced fine. Dressing, 1 teaspoon mustard, 1 teaspoon salt, 1 tablespoon butter, 1 teaspoon sugar: 2 eggs well beaten, 7 tablespoons milk vinegar. Cook until thick. Let cool, and just before serving add 1 cup whipped cream.

FRUIT SALAD

Dissolve 1 package of orange jello in 1 pint of boiling water; to this add $\frac{1}{2}$ cup of sugar; boil 3 minutes, remove from the fire to cool. Now take 2 oranges, 2 bananas, 2 well flavored apples, $\frac{1}{2}$ pound of English walnuts, $\frac{1}{2}$ pound of white grapes; remove all peeling from the fruit, seed the grapes and hull the nuts. Now slice into a dish 1 layer of oranges, then a layer of apples, and so on, until the fruit is all used, having the last layer of sliced bananas with some English walnuts, placed in halves on the top. This gives the salad a good appearance. This recipe is enough for six persons and should be served with whipped cream.

RICE SALAD AND COOKED DRESSING

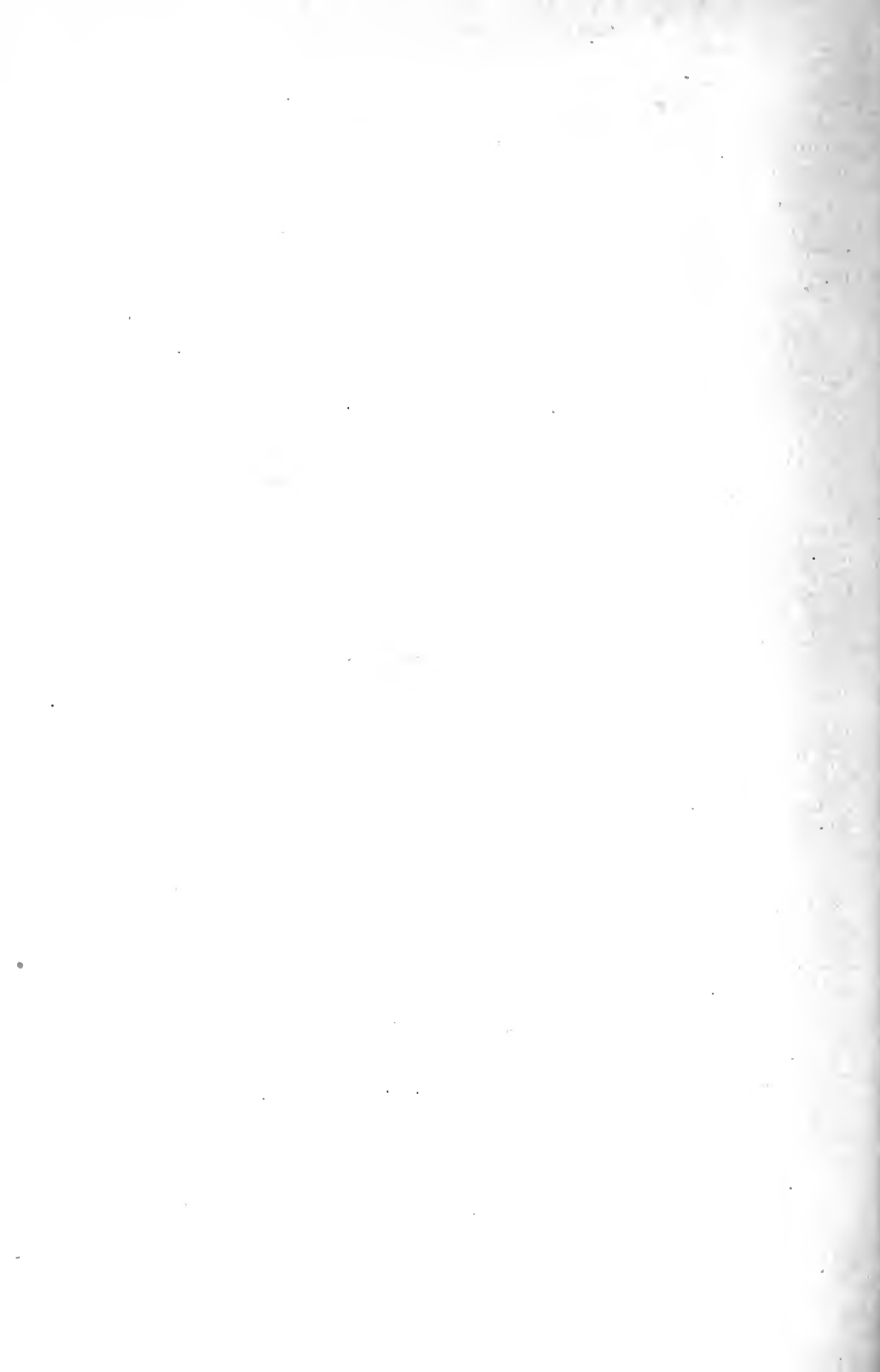
Take a cup of cooked rice, 1 cup of cooked beets, cut in dice, 2 cups of finely chopped celery or lettuce, season with 1 teaspoon mustard, sugar and pepper, and moisten with equal parts of vinegar and cream; beat together. Salad dressing: Beat 1 egg lightly, heat 1 cup of vinegar with 1 tablespoon of butter and sugar added while stirring constantly, add the egg and season with salt, pepper and mustard. When ready to use beat in lightly 1 cup of cream. Nuts and hard boiled eggs may always be added to salads.

RUSSIAN SALAD

Equal portions of cooked turnips, carrots and string beans and peas. Drain well and serve with mayonnaise dressing.

CREAM SALAD

One quart of cabbage shaved fine, seasoned with salt and pepper; add 1 tablespoon of sugar and two of good vinegar. Beat this into $\frac{1}{2}$ cup thick sour cream.



SALAD DRESSINGS

FRUIT SALAD

Halve and seed 1 pound white grapes, cut into dices 1 can sliced pineapple and 2 oranges, sprinkle all slightly with granulated sugar. When ready to serve mix with mayonnaise and add 1 cup English walnut meats. Serve on lettuce leaves on individual plates and on top of each portion place a tablespoon of unsweetened whipped cream and 1 or 2 Marachino cherries.

MAYONNAISE DRESSING

Three well beaten eggs, pinch of salt, $\frac{1}{2}$ cup sugar, 2 tablespoons vinegar, 1 cup sour cream. Cook in double boiler until thick.

SALAD DRESSING

Three-quarters cup of butter, 1 cup of sugar, 1 cup (not too strong) vinegar, 1 teaspoon of salt, white pepper, mustard if you like, 3 yolks and 1 white of egg. Beat eggs and stir in melted butter. Add vinegar and then other ingredients. Cook in double boiler until thick. When cool and ready to serve beat in sweet cream. This dressing if covered and kept in a cool place will keep a long time.

FRUIT SALAD DRESSING

Beat yolks of 4 eggs, then add to them thoroughly mixed $\frac{1}{2}$ cup of sugar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon of mustard, pinch of black pepper, 1 large teaspoon of flour and $\frac{1}{4}$ cup of cream. Bring to a boil $\frac{3}{4}$ pint of vinegar and $\frac{1}{2}$ cup butter, then add the above mixture, stir well and let come to a boil. This makes $\frac{3}{4}$ quart of salad dressing which will keep indefinitely. Before using thin the desired amount with whipped cream.

SALAD DRESSING

Mayonnaise. Beat the yellow of an egg and add oil by small spoonfuls until it begins to thicken, then add oil more freely. When too stiff beat more slowly, adding 1 teaspoon of vinegar, then beat in oil again until stiff; alternate oil and acid until 1 cup of oil has been used. Season with salt, pepper, a very little mustard, and sugar.

LETTUCE DRESSING

One egg well beaten, 1 tablespoon sugar, 1 teaspoon salt, 4 tablespoons vinegar. Boil and pour over lettuce.

CREAMED LETTUCE

Whip some double cream until it will stand alone, then sweeten it to taste and add a little vinegar. Give the mixture a couple more beatings, then thoroughly chill it and serve as a dressing for fresh, crisp lettuce.

PICKLES AND CATSUP

In making pickles, use none but the best cider vinegar, and boil in a porcelain kettle—never in metal. A lump of alum size of a small nutmeg, to a gallon of cucumbers, dissolved and added to the vinegar when scalding the pickles the first time, renders them crisp and tender, but too much is injurious. Keep in a dry, cool cellar, in glass or stone-ware; look at them frequently and remove all soft ones; if white specks appear in the vinegar, drain off and scald, adding a liberal handful of sugar to each gallon, and pour again over the pickles; bits of horseradish and a few cloves assist in preserving the life of the vinegar.

MUSTARD PICKLES

Two hundred small or 50 large cucumbers, cut in small pieces, 3 tablespoons celery seed, 3 tablespoons white mustard seed, 3 pounds brown sugar, 1 quart of small onions (cooked tender), 1 quart French mustard, 1 small handful chopped peppers; cover all with vinegar and scald as for canning.

FRENCH RELISH

Eight quarts cabbage chopped fine, 2 large heads cauliflower broken in small pieces, 4 quarts sliced green tomatoes, 1 cup grated horseradish, 2 sliced onions, 1 ounce each celery seed, allspice whole, whole cloves, ground ginger, cinnamon and pepper; 3 pounds white mustard seed, 2 pounds white sugar, $\frac{1}{2}$ cup salt. Mix all together. Add 5 quarts vinegar and cook $\frac{1}{2}$ hour.

RIPE CUCUMBER PICKLES

Take 24 large cucumbers, ripe and sound, 6 white onions, 4 large red peppers; pare and remove the seeds from the cucumbers, chop well, not too fine; then chop fine onions and peppers, mix thoroughly with 1 cup salt, 1 ounce white mustard; place in a muslin bag; drain 24 hours, remove to glass jars, cover with cold vinegar and seal. They will keep a long time and are excellent.

FAVORITE PICKLE

One quart of raw cabbage chopped fine, 1 quart of boiled beets, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, $\frac{1}{4}$ spoon red pepper, 1 teacup grated horseradish; cover with cold vinegar. If covered with parafine it will keep a long time.

RIPE TOMATO PICKLE

One-half pint horseradish, $\frac{1}{2}$ pint celery, 8 tablespoons salt, 8 tablespoons sugar, 8 tablespoons mustard seed, 2 tablespoons red pepper, 1 tablespoon cinnamon, 1 tablespoon of cloves, 1 quart of vinegar, 3 quarts ripe tomatoes chopped, $\frac{1}{2}$ cup chopped onions.

TOMATO CATSUP

Twelve large ripe tomatoes, 2 cups of brown sugar, 1 cup vinegar, 1 tablespoon salt, 1 teaspoon each of ginger, cloves, nutmeg, 1 large onion, 2 hot peppers.

CHILI SAUCE

Twelve large ripe tomatoes, 4 large onions, 2 tablespoons of salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar, 4 ripe peppers; chop tomatoes and onions separately very fine, add peppers (chopped), boil $1\frac{1}{2}$ hours. One quart canned tomatoes may be used instead of ripe ones. This sauce is excellent and much better than catsup.

RIPE TOMATO CATSUP

One gallon of ripe tomatoes, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of mustard, $\frac{1}{4}$ teaspoon of cayenne pepper, $\frac{1}{4}$ teaspoon allspice, 1 pint vinegar, $\frac{1}{2}$ pint sugar. Boil tomatoes until soft, rub through a sieve, add ingredients and boil till it is thick, then bottle when cold.

PICALILLI

Chop fine 1 peck green tomatoes, 3 red peppers, 1 bunch celery, 4 heads cabbage; let stand over night; drain well, add 1 quart vinegar, 1 pint sugar, 1 tablespoon each ground mustard, cinnamon, cloves, allspice, 2 tablespoons ground pepper; boil all together 15 minutes.

PICALILLI

One peck green tomatoes, 8 onions, 3 red peppers, $\frac{1}{2}$ cup salt; chop fine, add salt, let stand over night, drain well; add vinegar enough to cover, 3 pounds sugar, $\frac{1}{2}$ pound white mustard seed, 2 tablespoons ground pepper, 1 tablespoon ground cinnamon, 1 tablespoon ground ginger, 1 tablespoon ground allspice; tie spices in cloth, cook all 1 hour and seal while hot.

Sweet pickles may be made of any fruit that can be preserved, including the rinds of ripe melons and cucumbers. The proportion of sugar to vinegar for syrup is 3 pints to a quart. Sweet pickles may be made of any preserve by boiling over the syrup and adding spices and vinegar. Examine frequently, and re-scald the syrup if there are signs of fermentation. Plums and other smooth-skinned fruits should be well pickled before cooking. The principal spices for sweet pickles are cinnamon and cloves. Use "Coffee C," best brown, or good stirred maple sugar.

SWEET PICKLED BEETS

Boil them in a porcelain kettle till they can be pierced with a silver fork; when cool cut lengthwise to size of a medium cucumber; boil equal parts vinegar and sugar with $\frac{1}{2}$ a tablespoon ground cloves tied in a cloth to each gallon; pour boiling hot water over the beets.

PICKLED PEACHES

Ten pounds peaches, 5 pounds sugar, $\frac{1}{2}$ pint vinegar and a scant tablespoon each of cloves, allspice, nutmeg and 1 large tablespoon cinnamon; put spices in bag, place peaches and sugar in alternate layers in a flat-bottomed kettle, placing the spice in the center; pour in vinegar, set where it will heat gradually and cook slowly until clear; as they become so, skim out carefully for some will cook sooner than others. They make their own syrup. If sufficiently cooked they will not spoil.

SPICED PEARS

Peel and leave whole with stems on, cook in weak vinegar water until tender; lift out, pack in wide-mouthed glass jars, keep hot. Make a syrup with 1 pint weak vinegar, 2 pints sugar, whole cloves and stick cinnamon: boil down thick, pour over fruit and seal.

WATERMELON PICKLE

Prepare ripe melons by slicing and paring rind, cut in strips to fill a 10-quart bottle. Cover with boiling water, scald until thoroughly wilted, put in sack, drain over night. In the morning to 1 quart vinegar add 2 cups sugar. Cook in the syrup until a straw will penetrate melon. Put only a few pieces in at a time, lifting out on plates. Add more vinegar and sugar as required, also spices, slice in young horseradish roots while cooking. Put in jars, sprinkle each layer with cinnamon, pour syrup over, seal. Full grown cucumbers are fine prepared in the same way.

CORN PICKLE

One dozen ears corn, 1 dozen sweet peppers chopped fine, 1 quart onions chopped, 1 quart cucumbers chopped fine, 2 quarts ripe tomatoes, 1 quart sugar, 2 quarts vinegar, 3 large red peppers, $\frac{1}{2}$ small cup salt, 1 teaspoon celery seed, 1 teaspoon mustard. Boil 60 minutes.

PASTRY

PIES AND PASTRY

Pies have been greatly abused, but it is their abuse rather than their use which should be condemned. When properly made and eaten at suitable times and in moderation, they are no more indigestible for a normal person than are many other foods which so far have escaped this unjust criticism.

The best results are obtained when all the ingredients in the mixing of the pastry are exceedingly cold.

PUFF PASTE

One cup flour, 3 tablespoons butter, 3 tablespoons ice water. Chop butter into flour until butter is about the size of peas. Make a well in flour, add water gradually; roll from you with rolling pin, then with wide knife fold dough over toward you, repeating process till comparatively dry mixture is blended. After last folding press together to keep from breaking, then roll into shape for pie. This dough may be placed on deep round cake tin turned upside down, as a deep crust is desirable for pies with meringue.

PIE CRUST

Three cups flour, 1 cup lard, or half butter and half lard, 1 teaspoon salt. Mix thoroughly, add 1 cup cold water to make a paste. Roll out, handling as little as possible. This amount makes four covered pies.

PLUM COBBLER

Take 1 quart of flour, 4 tablespoons melted lard, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder; mix as for biscuit with either sweet milk or water, roll thin, and line a pudding dish or dripping pan, 9 by 18 inches; mix 3 tablespoons flour and 2 of sugar together, and sprinkle over the crust; then pour in 3 pints canned Damson plums, and sprinkle over them 1 coffee cup sugar, wet the edges with a little flour and water mixed, put on upper crust, press the edges together, make two openings by cutting two incisions at right angles an inch in length, and bake in a quick oven. Peaches, apples, or any kind of fresh or canned fruit can be made in the same way.

MINCE MEAT

Four pounds lean beef, 3 pounds suet, 3 pounds raisins, 3 pounds currants, 3 pounds brown sugar, 1 pint molasses, 2 ounces ground cinnamon, 1 ounce ground cloves, 1 ounce nutmeg, juice and grated rind of 8 lemons. Boil the beef the day before chopping, pick out all gristle and stringy bits. Mix suet and beef well, season with salt and pepper. Thoroughly mix all ingredients and pack in a large jar. When ready to make pies, to a quart of the mixture add a pint of chopped apple and moisten with sweet cider. Add apple only as you bake. Taste, then add whatever your taste calls for; it may need more sweetening. Before putting on the top crust, put a few bits of butter and some whole raisins over the pie. Make the pie juicy. Keep the jar of mince meat in a cool place and it will keep all winter.

MINCE MEAT

Cook 4 pounds lean beef until tender, chop fine, add 2 pounds chopped suet. Cook together 10 pounds apples and 4 pounds seeded raisins and add the meat. Also add 4 pounds currants, 4 pounds brown sugar, 10 teaspoons cinnamon, 6 teaspoons cloves, 2 nutmegs grated, rind and juice of 3 lemons, 3 tablespoons salt, 5 tablespoons each of white or black pepper, and mace, 1 quart cider vinegar, 1 quart any kind good fruit juice preferred. Mix all together and cook 1 hour. This will keep any length of time in cold weather. When making pies add 2 or 3 tablespoons cream. A dessert fit for a king.

MINCE MEAT

One quart chopped meat, 2 quarts chopped apples, 1 pint molasses, 1 pint vinegar, 2 quarts sugar, 2 tablespoons each of cinnamon, cloves and allspice, 2 cups chopped suet or butter, a little salt. Add raisins when pies are baked.

MINCE MEAT PATTIES

Heat pattie shells and mine meat separately. When very hot fill the shells with the mince meat and served with frozen whipped cream flavored as desired.

ORANGE PIE

Grate the rind of 1 and use the juice of 2 large oranges and $\frac{1}{2}$ lemon. Stir together 1 large cup sugar and 1 heaping tablespoon flour. Add to this the well beaten yolks of 3 eggs and 2 tablespoons melted butter. Turn into a tin lined with pie paste and bake in a quick oven. When done spread on the top the beaten whites of 3 eggs sweetened with 2 tablespoons sugar. Return to the oven and brown.

STRAWBERRY SHORT-CAKE

One quart flour, $\frac{1}{2}$ cup butter, salt and sugar, 2 teaspoons baking powder, sweet milk to make a soft dough. Butter each layer while hot, cover with crushed, sugared strawberries.

PUMPKIN PIE

Cook the pumpkin as dry as possible; do not cover while cooking. Press through a sieve. Two cups pumpkin, 3 eggs well beaten, 1 cup sugar, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon allspice, 2 of cinnamon, 2 cups sweet milk added last. A little flour or cornstarch may be used. If so mix with the sugar to prevent lumps. This makes 2 large pies.

AMBER PIE

For two pies. One cup apple butter (or any kind of butter), 2 eggs, sugar to taste, $\frac{3}{4}$ cup sour cream, pinch of soda. Boil all together until thick. Bake crust first. Frost with whites of eggs.

CHERRY PIE

Line a pie-tin with rich crust; nearly fill with the carefully seeded fruit. Sweeten to taste, and sprinkle evenly with a teaspoon corn starch or a tablespoon of flour, add a tablespoon of butter cut into small bits and scattered

over the top; wet edge of crust, put on upper crust and press the edges together, taking care to provide holes in the center for the escape of the air. Pies from blackberries, raspberries, etc., are all made in the same way, regulating the quantity of the sugar by the tartness of the fruit.

SLICED-APPLE PIE

Line pie pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle sugar and a very little cinnamon over them, and add a few small bits of butter and a tablespoon of water; dredge in flour, cover with a top crust, and bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Allow 4 or 5 tablespoons sugar to one pie.

CUBAN LEMON PIE

Four eggs, 1 tablespoon butter, 1 cup sugar, 1 scant tablespoon corn starch, grated rind and juice of 2 lemons, $\frac{1}{2}$ teaspoon baking powder. Stir rapidly after adding baking powder. Save whites of 2 eggs for meringue. This is sufficient for one large pie. Double the recipe and make three small ones.

DELICIOUS LEMON PIE

Juice and grated rind of 1 lemon, 1 cup sugar, yolks of 2 eggs, 3 tablespoons flour, not heaping; and milk enough to fill the plate. Line pie plate with paste, pour in custard and bake until done. Beat whites of eggs, add 4 tablespoons sugar, spread over top and brown.

BUTTER SCOTCH PIE

One cup brown sugar, 1 cup milk, 2 tablespoons flour, yolks of 2 eggs, butter size of walnut. Stir sugar in skillet until melted, add butter and other ingredients. After it boils pour into baked crust. Make frosting of whites of eggs.

BANANA PIE

Line 2 deep pie tins with pie paste and bake. Set 1 pint sweet milk in double boiler to heat. Beat the yolks of 4 eggs with 1 cup sugar and 4 tablespoons flour, stir into hot milk and cook until very thick. Slice 3 or 4 bananas into the 2 crusts, add filling when partially cooled. Cover top with meringue made from whites of the 4 eggs well beaten with 2 tablespoons sugar. Brown slightly.

LEMON PIE

Juice and grated rind of 1 lemon, $\frac{2}{3}$ cup water, 1 cup sugar, 3 eggs, saving white of one for frosting, and 1 tablespoon cornstarch, all beaten together. Pour into pan lined with pie paste and bake like custard pie. When done cover with frosting and brown.

RHUBARB PIE

Two cups rhubarb, pour boiling water over and let stand 5 minutes. Drain and add 1 cup sugar, 1 tablespoon flour, 1 of butter, yolk of 1 egg. Stir all together and bake with 1 crust. Make meringue of whites of egg and sugar and brown in oven.

RHUBARB PIE

Mix 1 cup sugar and 1 tablespoon flour, add to $1\frac{1}{2}$ cups rhubarb cut fine. Let stand until juicy. Sprinkle a little flour over the bottom crust. Bake with 2 crusts in a slow oven $\frac{3}{4}$ of an hour.

CHESS PIE

Yolks of 8 eggs, 1 cup butter, 1 cup sugar, 1 cup milk, 1 tablespoon flour, lemon flavoring. Bake with lower crust and ice if desired.

VINEGAR PIE

One egg, 1 heaping tablespoon flour, 1 teacup sugar; beat all well together, and add 1 tablespoon sharp vinegar and 1 teacup cold water. Flavor with nutmeg and bake with two crusts.

COCOANUT PIE

Mix 4 heaping tablespoons sugar with 2 heaping tablespoons corn starch, moisten well with milk and add beaten yolks of 2 eggs; stir into $\frac{1}{2}$ pint hot milk in double boiler. Stir constantly until thick, add $\frac{2}{3}$ cup grated cocoanut and pour into crust which has been baked over the bottom of a pan. Meringue: Beat whites of 2 eggs light, add 2 tablespoons sugar, flavor with vanilla, spread on pie, cover with $\frac{1}{3}$ cup grated cocoanut and color a delicate brown in oven.

ORANGE PIE

Juice and grated rind of 1 large or 2 small oranges, 2 eggs, $\frac{1}{2}$ cup sugar, 1 heaping tablespoon of corn starch, 1 cup water. Mix sugar and corn starch thoroughly and moisten with orange juice and beaten yolks of eggs, pour into the boiling water and stir constantly until done; then stir in the stiffly beaten whites of eggs and pour into ready baked crust and brown slightly in oven.

CHOCOLATE PIE

Into 2 cups of boiling water put 1 cup sugar and let come to a boil while you prepare the following mixture: One-half cup sugar, 6 tablespoons flour, and 2 tablespoons cocoa. Mix all together then add enough water to make smooth. Add 1 egg well beaten and pour into boiling mixture. Cook until thick, remove from fire, add butter size of a walnut and 1 teaspoon vanilla. Beat until lukewarm.

CHOCOLATE PIE

Three tablespoons grated chocolate, yolks of 3 eggs, $\frac{3}{4}$ cup sugar, 1 cup sweet milk, small piece butter, 1 tablespoon corn starch, 1 teaspoon vanilla. Heat chocolate and butter with milk, when boiling stir in eggs, sugar and corn starch well beaten, add vanilla. Bake crusts, pour in filling beat whites of eggs with 3 tablespoons sugar, spread over pie and brown in oven.

BROWN SUGAR PIE

Two cups brown sugar, butter size of an egg, 2 tablespoons water. Put on stove in granite pan, boil up twice and let cool. Beat 3 eggs with $\frac{3}{4}$ cup sweet milk. When syrup has cooled beat in eggs and milk. Flavor with nutmeg. Have pie crust partially baked before filling. Bake at a steady heat until firm and a rich brown.

PIE A LA MODE

Serve any kind of fresh berry pie with a large spoon of ice cream on each portion.

CHOCOLATE PIE

One pint milk, 1 egg, $\frac{1}{2}$ cup sugar, 1 tablespoon flour, vanilla, white of egg for frosting.

CHOCOLATE PIE

Four eggs beaten slightly, $1\frac{1}{2}$ cups sugar, $\frac{1}{3}$ cup butter, $\frac{2}{3}$ cup chocolate, 1 cup cream, 1 teaspoon vanilla, few grains salt. Meringue: Whites 3 eggs, 1 tablespoon sugar, $\frac{1}{3}$ teaspoon vanilla. Bake 8 minutes, no more, no less.

PUDDINGS AND SAUCES

CHARLOTTE PUDDING

Butter a pudding dish, put in a layer of bread crumbs, then a layer of sliced apple. Continue this until dish is as full as desired, having a layer of apples on top. Pour over the whole a cup of milk, in which has been dissolved a piece of butter the size of an egg. Bake 1 hour.

MINUTE PUDDING

Take sweet milk, or half water and milk, a pinch of salt, let boil, stir in wheat flour, as in making corn meal mush, until same thickness as mush; remove from fire, and serve at once with sweetened cream flavored with nutmeg. Some think it improved by adding blackberries, raspberries or cherries, either canned or fresh, just before taking from stove.

RICE SNOW BALLS

Boil 1 pint rice until soft in 2 quarts water with a teaspoon salt; put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of 3 eggs, 1 pint sweet milk and 1 teaspoon corn starch; flavor with lemon. When cold, pour over the rice balls half an hour before serving. This is a very simple but nice dessert.

PLUM PUDDING

One cup suet chopped fine, 1 cup raisins, 1 cup nuts, 1 cup molasses, 1 cup currants, $\frac{1}{2}$ cup citron, 1 cup sweet milk, 1 tablespoon soda, 1 teaspoon salt, 1 teaspoon cloves and cinnamon, flour enough to make it very stiff. Put in cheese cloth and tie round firm pudding, allow for raising. Steam $2\frac{1}{2}$ hours in steamer over kettle of boiling water.

Sauce: Cream together cup of sugar and $\frac{1}{2}$ cup of butter. When light and creamy add the well beaten yolks of 4 eggs, 1 pinch of salt, 1 large cup of hot cream or rich milk. Beat this mixture well, place it in a double cooker and heat until creamy flavor. Do not let it boil.

BAKED APPLE DUMPLINGS

Pare, divide in halves and core, nice cooking apples. For each apple take 1 tablespoon sugar, a little cinnamon, a small piece of butter and put between the halves. Cover each apple tightly with pie dough, place in a well buttered pan, put 2 tablespoons of sauce on each dumpling and set in oven to bake. The sauce, which ought to be made first, is as follows: Three cups sugar, 3 tablespoons flour and 1 of cinnamon; mix thoroughly while dry, then pour on boiling water, stirring until thicker than cream. When the dumplings are done, thin the sauce a little with boiling water, add 1 teaspoon each of vanilla and lemon, and send to the table to be served with the dumplings.

DATE PUDDING

Two-thirds cup chopped suet, 1 cup stale bread or cracker crumbs, 1 well beaten egg, 2 tablespoons sugar, 1 cup milk, 1 cup chopped dates, 1 teaspoon vanilla, 2 teaspoons baking powder, pinch of salt, flour enough to make a thick batter. Put into a buttered mold and steam 3 hours. Serve with a foamy sauce or cream.

ORANGE CHARLOTTE

One and one-third boxes gelatine, $\frac{1}{2}$ cup of cold water, $\frac{1}{2}$ cup of boiling water, 1 cup of sugar, 1 cup of orange pulp, 1 lemon, 1 cup of cream or 2 cups of cream after it is whipped. Line dish with orange slices, then stir in the cream and set away to cool.

SPANISH CREAM

One quart milk, yolks of 3 eggs, $\frac{1}{2}$ box gelatine, 2 tablespoons sugar. Soak gelatine in milk 1 hour, place over fire, stir well while it warms, beat yolks very light, with the sugar add slowly to warm milk, then heat until it boils, stirring constantly. Flavor with vanilla. When almost cold pour in wet molds. Serve with whipped cream.

OLD-FASHIONED RICE PUDDING

One cup rice, cleared, washed and soaked in boiling water over night. Put in pudding pan with 2 quarts rich milk, 1 cup sugar, 1 cup seeded raisins, grated rind of 1 lemon, and nutmeg. When it reaches the boiling point set in slow oven. Bake 4 to 6 hours. It should be creamy and soft when done. Delicious. This recipe has been handed down to the third generation in my family.

TAPIOCA WITH FRUIT

Cook minute tapioca in double boiler, season while cooking with butter, a pinch of salt, and sugar to taste; flavor with vanilla or lemon. Add fruit, stewed apples preferred. Put tapioca and fruit in porcelain pan in layers, with fruit on top, add plenty of sugar, sprinkle with cinnamon and bake until slightly brown. Serve with whipped cream. Very nice prepared with stewed pie plant.

PRUNE WHIP

Boil 5 large prunes until tender, drain as dry as possible and cut into small pieces. Beat whites of 4 eggs to a stiff froth, add 1 cup granulated sugar, beat well, add prunes, 1 heaping teaspoon baking powder, and a few pecans. Bake $\frac{1}{2}$ hour in a moderate oven, using a pan that is kept for prune whip only.

APPLE TAPIOCA PUDDING

To $\frac{1}{2}$ teacup of tapioca, add $1\frac{1}{2}$ pints cold water. Let it stand on the fire till cooked clear, stirring to prevent burning. Remove, sweeten and flavor with nutmeg. Pour the tapioca into a deep dish in which have been placed 6 or 8 pared and cored apples. Bake until apples are done and serve cold with cream.

TAPIOCA PUDDING

One-half cup tapioca, 2 eggs, $\frac{1}{2}$ cup sugar, 1 pint new milk, 1 pinch salt, 1 teaspoon vanilla. Soak tapioca in water until soft, add milk; as it comes to a boil add eggs and sugar well beaten together. Do not boil too long, as it will curdle. Remove from stove, add extract, beat the whites of 2 eggs with 2 tablespoons of sugar, pour over pudding. Serve either hot or cold.

SUET PUDDING

One cup beef suet, chopped fine, 1 cup raisins, $\frac{1}{2}$ cup milk, 1 cup molasses, $1\frac{1}{2}$ teaspoons baking powder.

Sauce: One-half cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 tablespoon vinegar; beat well; heat to a scald.

WOODFORD PUDDING NO. 1

To 1 cup of jam, add $\frac{1}{2}$ cup butter, 3 eggs, well beaten, 1 teaspoon soda in 2 tablespoons sour milk, 1 cup flour. Flavor with nutmeg. Serve with whipped cream or vanilla sauce.

WOODFORD PUDDING NO. 2

Three eggs, 1 cup sugar, $\frac{1}{2}$ cup dried peaches (mashed), $\frac{1}{2}$ cup butter, 3 tablespoons sweet milk, 1 level teaspoon of soda sifted in $1\frac{1}{2}$ cups flour. Bake 20 minutes and serve with whipped cream.

LEMON PUDDING

Yolks of 4 eggs, 2 tablespoons of sugar, juice and grated rind of 1 lemon; beat well and add 2 tablespoons boiling water; cook in double boiler until thick; beat the whites of 4 eggs with 2 tablespoons of sugar, then beat into the yellow mixture while hot.

CHOCOLATE PUDDING

One-half cup of chocolate grated into 1 quart of milk, heat to boiling point; dissolve in a little cold milk, 4 teaspoons of corn starch, add well beaten yolks of 3 eggs, $1\frac{1}{2}$ cups sugar, add to boiling milk and stir constantly until thick; remove from fire, flavor with vanilla. Pour into dish, pour over this the beaten whites of 3 eggs and a little sugar, place in oven and brown slightly. Serve cold.

CHOCOLATE PUDDING

Break any scraps of stale bread you happen to have into a baking pan: add 1 square of chocolate, grated yolks of 4 well beaten eggs, whites of 2, 4 tablespoons sugar. Pour over all 1 quart of boiling milk, stir until smooth, place in oven or on stove till thick. Beat the whites of 2 eggs to a stiff froth; add sugar to taste, place over pudding and brown. Serve with cream. Excellent either hot or cold.

BROWN PUDDING

One cup white sugar, 1 cup finely chopped suet, 1 cup sorghum molasses, 1 cup sour milk, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder sifted with flour, $\frac{1}{2}$ teaspoon soda in milk; season with nutmeg. Steam 3 hours in 1 pound baking powder cans, not filling more than half full.

HARD SAUCE FOR PUDDING

Cream $\frac{1}{3}$ cup butter, add gradually 1 cup powdered sugar; add to well beaten white of 1 egg, season with nutmeg. When ready to serve add 2 tablespoons of good cream. This pudding makes an attractive dish—one can serving about five.

PARISIAN PUDDING

Serve on small plates slices of angel food cake, heaped with whipped cream and fresh strawberries.

QUEEN OF PUDDINGS

One pint of fine grated bread crumbs, 1 quart of sweet milk, 1 cup of sugar, the yolks of 4 eggs beaten, the grated rind of a lemon, a piece of butter the size of an egg. Bake until done but not watery. Whip the whites of the eggs stiff. Beat in a teacup of sugar in which has been strained the juice of a lemon. Spread over the pudding a layer of jelly. Cover this with the whites of eggs, replace in oven, brown slightly. To be eaten cold with cream if preferred.

FLOATING PUDDING

One quart milk, 5 eggs, 5 tablespoons sugar; scald milk then add the beaten yolks and 1 of the whites together with the sugar. First stir into them a little of the scalded milk (to prevent curdling), then add all of the milk. Cook it to the proper thickness, remove from stove and when cool flavor to suit taste. Then pour into a glass dish and let it become very cold. Before it is served beat up the remaining 4 whites to a real stiff froth and beat into them 3 tablespoons of sugar and 2 tablespoons of currant jelly. Pour this over the top of the custard and serve.

FRUIT PUDDING

One cup of molasses, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 1 cup of stoned and chopped raisins, $\frac{1}{2}$ cup currants, $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ of a grated nutmeg and a pinch of salt. Mix well and steam 2 hours.

BROWN BETTY

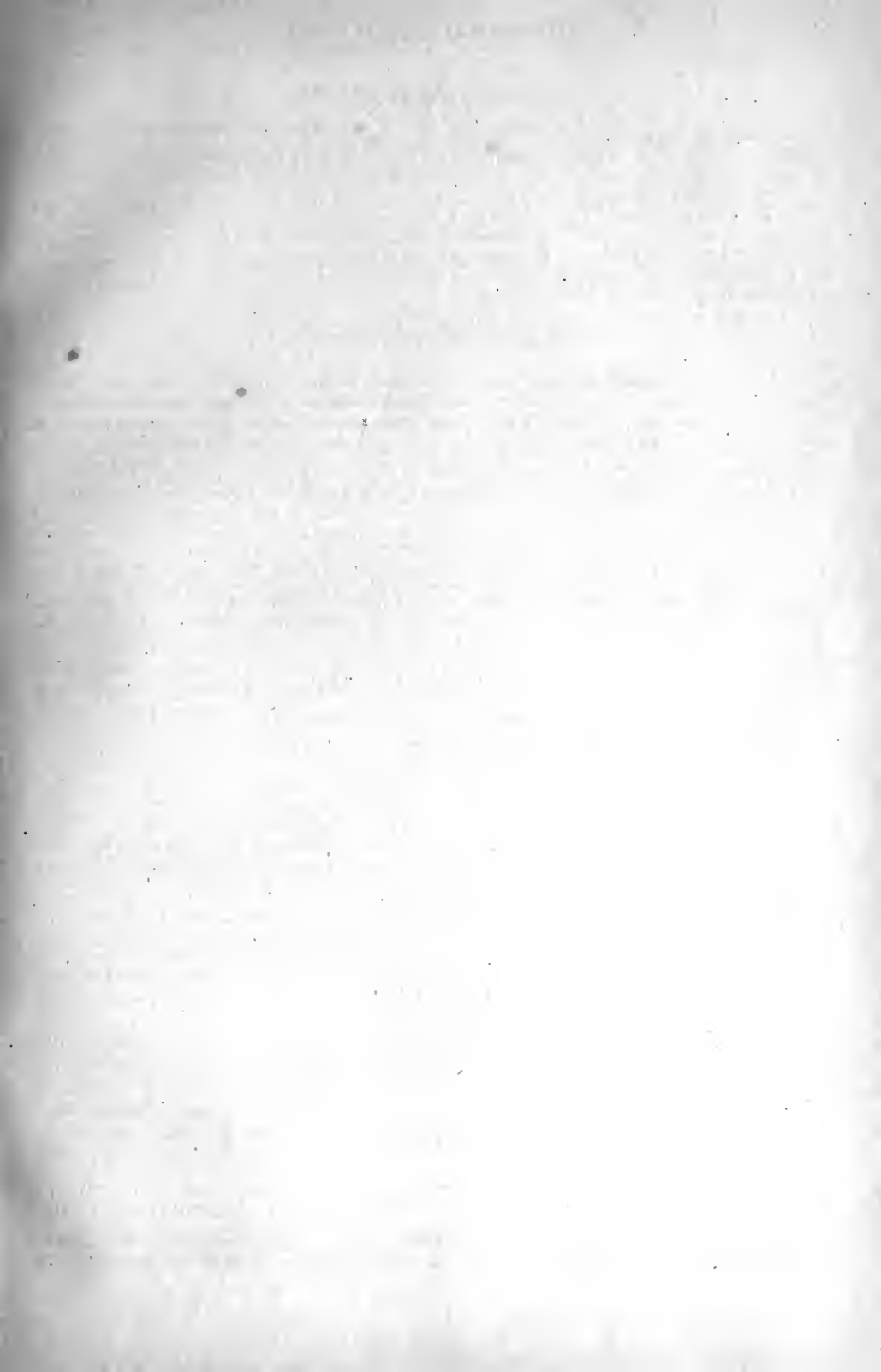
Put a layer of bread crumbs into a well buttered baking dish; on the crumbs bits of butter, then a layer of sliced apples, with sugar and nutmeg or cinnamon. Repeat this until the dish is full. Add 1 cup water. Bake in a moderate oven. Serve with hard sauce.

CHOCOLATE BREAD PUDDING

One quart boiling milk poured over 1 pint of bread crumbs; add 3 teaspoons of melted butter, $\frac{1}{2}$ cup sugar, 6 tablespoons of grated chocolate, 3 well beaten eggs and a pinch of salt. Bake 20 minutes. Serve hot with hard sauce.

VANILLA SAUCE

One tablespoecn butter, 1 tablespoon flour, 3 tablespoons brown sugar. Mix well together and pour in 1 cup boiling water. Cook until clear. If too thick, thin with hot water. Flavor with vanilla.



CAKES

A FEW RULES FOR CAKE BAKING

There are a few golden rules to be remembered in cake making. Beat the lard and sugar together until very light before putting in the other materials; then add the yolks of the egg, the liquid (either water or milk), then the flour, with which you have sifted the baking powder, and lastly the whites of eggs.

Sweet milk will make a cake rich and close; water in the same cake will make it light and delicate.

In nearly all recipes beat the white and yolks of eggs separately.

Always sift the flour before measuring, then add the baking powder and sift again once or twice.

Pastry flour makes a much lighter cake than bread flour; where real pastry flour cannot be obtained, the soft winter white flour will answer the purpose.

Correct measurements are particularly necessary. Use standard measuring cups, preferably glass. The regulation tea and tablespoons. For the mixing and beating a large spoon with slits is best. Only the best ingredients should be used in making cakes. Coarse sugar is apt to give a coarse texture, so choose the fine granulated, or better still the pulverized. Pastry flour is much better than bread flour. Never try to put a cake together until all the ingredients are measured and ready, the pans properly greased and dredged with flour, your oven at the proper heat, and it should be kept so until baking is completed. A slow oven causes a coarse textured cake, while a too hot oven will make the cake crack in the center. Open oven carefully and slowly—it is the rush of cold air into the oven that causes the cake to fall. The time for cake baking is divided into quarters, first quarter batter rises, second quarter continues to rise and begins to brown, third quarter continues browning, fourth quarter finishes baking and shrinks from pan.

NUT AND DALE CAKE

Three eggs beaten separately, 1 cup sugar added to yolks, 6 tablespoons flour, 2 teaspoons baking powder, cup nuts, 1 cup dates; add beaten whites.

WHITE CAKE

Beat the whites of 2 eggs to a stiff froth, set on ice while you prepare the egg mixture. Beat the yolks of 4 eggs, 1 cup granulated sugar, add $\frac{1}{2}$ teaspoon of vanilla, 2 cups of flour, 1 teaspoon of baking powder, add whites of eggs and sugar, $\frac{1}{2}$ cup of milk. When lightly and thoroughly mixed, turn in 4 small layers and bake in a quick oven about seven minutes.

GOLD CAKE

Cream $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ cup butter, add yolks of 8 eggs beaten stiff, and $\frac{3}{4}$ cup water. Flavor with 1 teaspoon lemon and add $2\frac{1}{2}$ cups flour and 2 teaspoons baking powder. Sift flour before measuring.

ANGEL CAKE

One cup egg whites, pinch of salt and $\frac{1}{2}$ teaspoon cream of tartar, whipped until stiff. Add $1\frac{1}{4}$ cups sugar, 1 teaspoon of vanilla, and lastly 1 cup of flour sifted three times, once before measuring. Bake in quick oven 25 minutes, cooling from the top constantly. Let hang in the pan until cold.

MOTHER'S FRUIT CAKE

Two cups brown sugar, 1 cup dark molasses, 1 cup sour cream, 1 cup butter, 1 teaspoon salt, 2 level teaspoons of soda beaten into the cream, 6 well beaten eggs, 4 cups flour, 2 teaspoons of nutmeg, 2 teaspoons of mace, 4 teaspoons of cinnamon, 3 teaspoons of cloves, 2 lbs. seeded raisins, 2 lbs. currants, 1 lb. figs cut fine, 1 lb. dates seeded and cut fine, $\frac{1}{4}$ lb. citron cut fine, $\frac{1}{2}$ lb. candied cherries cut fine, 1 lb. English walnuts. Cream butter and sugar, add cream and soda and molasses and beaten eggs and salt, spices, beat well, dredge fruit and nuts with flour; put into this mixture the sifted flour and add fruit and nuts; mix thoroughly. Line large cake pan with cone in the center with paper, butter pan well, pour batter in and bake 4 hours in a slow oven with asbestos mat under pan. Let cool in the pan.

DEVIL'S FOOD CAKE

One and one-half cups sugar, $\frac{1}{2}$ cup butter, cream well; add beaten yolks of 4 eggs, then $\frac{1}{2}$ cup milk; dissolve 6 tablespoons of grated chocolate in 5 tablespoons of boiling water. When cool add to the sugar, butter and eggs, then add $1\frac{2}{3}$ cups flour sifted with 1 heaping teaspoon baking powder. Add last stiffly beaten whites of 4 eggs.

Frosting: Beat 1 cup of butter until light and white, add gradually 1 pound of powdered sugar, beat in the juice of $\frac{1}{2}$ lemon and spread on cake.

SPONGE CAKE

Whip whites of 6 eggs and add $\frac{1}{4}$ teaspoon cream tartar and pinch of salt, then whip in the yellows of 6 eggs; beat until stiff and light colored; beat in gradually 1 cup sugar, 1 teaspoon lemon extract, and lastly fold in 1 cup sifted flour. Bake in ungreased pan as angel cake and let hang in the pan until cool.

WHIPPED CREAM CAKE

Three eggs, 1 cup cream beaten together until stiff; then add 1 cup of sugar and 1 cup flour folded in. Bake in two layers and put together with sweetened and flavored whipped cream.

LOAF CAKE

Take 2 cups of light bread sponge and add $\frac{1}{2}$ teaspoon of soda, 1 cup of sugar, 1 cup of raisins, 3 eggs, 1 tablespoon of cinnamon, a little allspice and nutmeg; add flour to make as stiff as any loaf cake. Let raise till very light and bake.

HASH CAKE

One-half cup of butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, whites of 5 eggs. Bake in two layers. Filling for Cake: One cup raisins chopped fine, 1 cup of nuts chopped a little, 2 small cups sugar; put in enough water to dissolve the sugar, and cook until it hardens in water. Beat the sugar in the well beaten whites of 2 eggs.

CREAM CAKE

Four eggs, whites and yolks beaten separately, 2 teacups sugar, 1 cup sweet cream, 2 cups of flour, 1 teaspoon of baking powder, 1 teaspoon of flavor. Add whites lastly and stir lightly.

BURNT SUGAR CAKE

Cream $\frac{1}{2}$ cup butter and add gradually $1\frac{1}{2}$ cups sugar, yolks of 2 eggs, 1 cup water, 2 cups flour. Beat continually 5 minutes. Add 3 tablespoons burnt sugar, 1 of vanilla, $\frac{1}{2}$ cup of flour and stir 2 teaspoons of baking powder and the whites of 2 eggs together and add. Bake in layers and put together with caramel, using in filling what burnt sugar is left.

To burn the sugar put $\frac{1}{2}$ cup of sugar in frying pan and stir till melted; it must burn; then add $\frac{1}{2}$ cup of hot water and boil until like syrup, then add vanilla, stirring all the time. This is fine.

MARBLE CAKE

Light Part—Whites of 4 eggs, 1 cup of white sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 teaspoons of baking powder, 1 teaspoon of vanilla or lemon and $2\frac{1}{2}$ cups flour.

Dark Part—Yolks of 4 eggs, 1 cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 1 teaspoon of ground cloves, 1 of cinnamon, 1 of nutmeg, $1\frac{1}{2}$ cups of flour. Drop in cake pan alternately so it will be well streaked to have the appearance of marble.

FRUIT LAYER CAKE

One cup of sugar creamed with $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups flour sifted with a teaspoon of baking powder, 1 cup raisins chopped, $\frac{1}{2}$ cup of currants, 1 teaspoon each of cinnamon, allspice and nutmeg; add flour to make as stiff as any loaf cake; let rise till very light and bake. Frosting to put together. Frost top and sides.

CREAM LAYER CAKE

Two cups of sugar, $\frac{3}{4}$ cup of butter beaten to a cream; yolks of 4 eggs beaten thoroughly, $\frac{1}{2}$ cup corn starch dissolved in milk, 1 cup sweet milk, 1 teaspoon of extract. Sift 3 cups of flour 5 times with 2 teaspoons of baking powder, and fold alternately with the whites of 4 eggs into the first mixture.

COFFEE CAKE

One cup of brown sugar, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{1}{2}$ cup strong coffee, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ teaspoon soda, 1 teaspoon of ginger, $1\frac{1}{2}$ cups flour.

WHITE LAYER CAKE

Whites of 3 eggs, 2 cups sugar, 1 cup sweet milk, 2 large tablespoons butter, 3 cups flour, 2 teaspoons baking powder. Use the white filling, flavor with lemon.

NUT CAKE

Two cups brown sugar, 1 scant cup of butter, 1 cup sweet milk, whites of 5 eggs, from $2\frac{1}{2}$ to $3\frac{1}{2}$ cups of flour, 2 teaspoons baking powder, 1 cup ground nuts. Flavor to taste.

CAKE

One cup sugar, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 3 eggs, 2 teaspoons baking powder, flavor to taste, flour enough to mix.

FAVORITE CAKE

One cup of butter, 2 cups of sugar, 1 cup milk, 3 eggs, white and yolks beaten separately; 3 cups flour, 2 teaspoons baking powder, flavor to taste. Bake in three layers.

ROLL CAKE

Beat the yolks of 4 eggs with $\frac{2}{3}$ cup of powdered sugar; beat until very light; add a tablespoon of lemon juice; beat the whites of the 4 eggs to a stiff froth and fold carefully into the yolks and sugar. Sift $\frac{2}{3}$ cup of pastry flour with $\frac{1}{2}$ teaspoon baking powder twice, then sift into the other ingredients. Add a pinch of salt. Spread evenly on a flat tin and bake 15 minutes. Trim off the hard edges and spread with jelly or caramel filling. Roll while warm.

SUNSHINE CAKE

Beat the yolks of 5 eggs to froth, add pinch of salt and $\frac{1}{4}$ teaspoon cream tartar; to the whites beaten stiff add 1 cup of fine sugar and beat thoroughly; add 1 teaspoon of orange extract and the beaten yolks; fold in lightly 1 cup of flour sifted five times.

CHILDREN'S CAKE

One cup sugar, 1 cup buttermilk, 1 egg, butter the size of an egg, 2 cups of flour, 1 teaspoon soda.

COFFEE CAKE

Two cups brown sugar, 1 cup of butter, 1 cup of molasses, 1 cup of strong coffee, 4 eggs, 1 teaspoon of soda, 2 of cloves, 2 of cinnamon, 1 of grated nutmeg, 1 pound raisins, 1 pound of currants, 4 cups of flour.

ONE EGG CAKE

One cup sugar, 1 tablespoon butter, 1 egg, 1 cup milk, 2 cups flour, 1 heaping teaspoon baking powder; flavor and bake in layers. To make a large cake of 4 layers double the recipe. This never fails.

SPONGE CAKE

Three eggs, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup boiling water, $2\frac{1}{2}$ teaspoons lemon or vanilla. Beat whites and yolks of eggs separately; place together and beat again. Sift in sugar, stirring all the while, add flavoring, then add flour well mixed with baking powder. Beat well and add boiling water last. Bake $\frac{3}{4}$ hour.

LAYER CAKE

Whites of 5 eggs, 2 cups of sugar, 1 cup of sweet milk, 1 cup of butter, 2 teaspoons baking powder, 3 cups of flour. Bake in layers.

CREAM SPONGE CAKE

Beat yolks of 4 eggs until thick and lemon colored, add gradually while beating 1 cup of granulated sugar; add 3 tablespoons of cold water. Put $1\frac{1}{2}$ tablespoons of corn starch into a cup and fill the cup with flour. Mix corn starch and flour and $1\frac{1}{2}$ teaspoons of baking powder, 1 teaspoon salt and add to first mixture. When mixed, add whites of 4 eggs beaten stiff. Add 1 teaspoon of lemon extract.

VELVET CAKE

One and one-half cups sugar, $\frac{1}{2}$ cup butter, whites of 4 eggs or 3 whole eggs, 1 cup sweet milk, $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup corn starch, 1 heaping teaspoon baking powder. Flavor.

DELICIOUS CAKE WITH NUT OR CARAMEL FILLING

Two cups sugar $\frac{3}{4}$ cup butter, 1 cup milk, whites of 6 eggs well beaten, 2 heaping teaspoons baking powder, $3\frac{1}{4}$ cups flour. Bake in three layers. Filling: Two cups light brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet cream, flavor with vanilla and boil without stirring until it will almost spin a thread from the spoon. Have ready $\frac{1}{2}$ cup raisins chopped fine and 1 cup English walnuts chopped; mix both with $\frac{2}{3}$ of the boiled filling, leaving the rest on the back of the stove to keep warm but not to boil; spread first part on first and second layers; now beat the rest until it starts to thicken, then finish the top of cake with this alone.

SPONGE CAKE

Two cups sugar, 6 eggs, $\frac{1}{2}$ cup boiling water, grated rind and juice of 1 lemon, 2 cups flour. Stir well sugar and yolks, then add water, lemon juice and rind, lastly whites well beaten.

CREAM CAKE

One cup of sugar, 2 eggs, 1 cup sour cream, 1 teaspoon soda, $1\frac{1}{2}$ cups flour. Flavor to taste.

WHITE CAKE

Cream 2 cups of sugar and $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, 3 cups of white flour, 2 teaspoons of Royal Baking Powder; beat the whites of 5 eggs and stir in with the flour.

DELICATE CAKE

Three cups flour, 2 cups sugar, 1 cup milk, $\frac{2}{3}$ cup butter, 7 eggs, whites only; 2 teaspoons baking powder; flavoring. Cream well the butter and sugar, sift the baking powder with the flour, add alternately with milk; add well beaten whites.

ANGEL CAKE

The whites of 11 eggs, $1\frac{1}{2}$ cups granulated sugar, 1 cup pastry flour measured after being sifted 4 times, 1 teaspoon cream of tartar, 1 teaspoon vanilla. Sift the flour and cream of tartar together. Beat the whites to a stiff froth, beat the sugar into the eggs, add flavoring and flour, stirring briskly and lightly; beat until ready to put the mixture into the oven. Bake 40 minutes in moderate oven. Do not grease the pan.

DELICIOUS CAKE

Two cups of white sugar, 1 cup butter, 1 cup milk, 3 eggs beaten separately, 2 teaspoons baking powder, 3 cups of flour. Bake 40 minutes.

SMALL ANGEL FOOD

Separate 6 eggs; sift $\frac{1}{2}$ cup of flour five times; sift $\frac{2}{3}$ of a cup of sugar. Beat the whites until stiff, add a saltspoon of cream of tartar, beat again until fine and dry; add slowly the sugar, then the flour. Bake in a small square bread pan in a very moderate oven for half an hour.

WHITE LOAF CAKE

Two cups of pulverized sugar, $\frac{1}{2}$ cup of butter creamed together; add 1 cup of milk, 2 cups of flour, 1 cup of corn starch, 1 heaping teaspoon baking powder, 2 teaspoons flavoring; lastly the whites of seven eggs beaten stiff. Bake slowly.

BLACKBERRY CAKE

Cream together 2 cups of sugar, $\frac{3}{8}$ cup of butter, 5 eggs, leaving the whites of 2 out for icing; 1 cup of good buttermilk, $\frac{1}{2}$ teaspoon soda, 1 cup of blackberry jam, 1 teaspoon each of cinnamon, cloves and allspice, 1 nutmeg, 3 cups of flour. Bake in layers and use any kind of filling preferred.

DEVIL'S FOOD CAKE

Cream together $\frac{1}{2}$ cup butter, 1 cup brown sugar, yolks of 2 eggs. When light add $\frac{1}{2}$ cup grated chocolate, melted in 2 tablespoons hot water; beat again, then add $\frac{2}{3}$ cup sweet milk in which 1 teaspoon soda has been dissolved, 2 cups flour in which 1 heaping teaspoon baking powder has been well mixed, 1 teaspoon vanilla and whites of the eggs well beaten. Bake in two layers. Filling for Cake: One cup sugar, $\frac{1}{2}$ cup milk, butter size of walnut, 1 teaspoon vanilla, 1 square of chocolate. Cook until thick as caramel.

DEVIL'S FOOD CAKE

One-half cup grated chocolate, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup of sweet milk, yolk of 1 egg. Cook mixture and let cool, then add teaspoon vanilla, 1 cup of brown sugar, $\frac{1}{2}$ scant cup butter, $\frac{1}{2}$ cup sweet milk, yolks of 2 eggs, $1\frac{3}{4}$ cups flour. Beat whites of 3 eggs separately; mix sugar, butter and yolks together, add the flour and milk, then add whites of eggs. Next add cooked part and after it is well mixed add 1 teaspoon soda dissolved in 2 tablespoons hot water. Filling for Cake: Three-fourths cup of cream, 2 cups brown sugar; boil until it ropes, beat well and add chopped nuts.

DEVIL'S FOOD

First Part: One cup of granulated sugar, 1 cup of grated chocolate, $\frac{1}{2}$ cup sweet milk. Let this all come to boil. Second Part: One cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 3 eggs. Mix 2 parts together.

DEVIL'S FOOD (Best Ever)

First Part: One cake sweetened chocolate grated, 1 cup "C" sugar, $\frac{1}{2}$ cup milk; cook in double boiler. Let cool. Second Part: One-half cup butter, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 3 eggs beaten separately, saving the white of one for icing. Icing for Cake: Boil 1 cup sugar with $\frac{1}{2}$ cup water until it hairs, then stir into the well beaten white. Bake cake in a moderate oven, and take from oven as soon as done, as its exquisite deliciousness is destroyed by leaving in the oven too long.

CARAMEL CAKE AND FILLING

One cup butter, 2 cups sugar, 1 cup rich sweet milk, 2 cups flour, whites of 7 eggs, 3 teaspoons baking powder. Bake in a long pan. Filling: Two cups white sugar, 1 tablespoon butter, 2 tablespoons grated chocolate; boil 3 minutes then beat until cold and spread on cake.

SURPRISE CAKE

Two eggs beaten separately, 1 cup of sugar, 1 cup of sweet or sour cream, 2 teaspoons of baking powder; if cream is sweet 1 teaspoon of soda, if sour a pinch of salt and 2 cups of flour. We prefer the cake made with the sour cream.

WHITE CAKE

One-half cup butter, 1 cup sugar, 2 cups flour, whites of 5 eggs, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon of lemon, $\frac{1}{2}$ teaspoon vanilla; cream butter, then add sugar and cream again; add flavoring, then milk and flour alternately, then eggs very lightly beaten, and lastly the baking powder.

CARAMEL CAKE AND FILLING

Two cups sugar, $\frac{2}{3}$ cup milk, $\frac{2}{3}$ cup of butter, 3 cups flour, 2 teaspoons of baking powder, 1 teaspoon vanilla, whites of 8 eggs beaten stiff. Caramel: One pint sugar, $\frac{1}{2}$ pint milk, 1 teaspoon vanilla, butter size of an egg.

WHITE SPONGE CAKE

Twenty eggs, whites only, 2 goblets flour sifted 5 times, 3 goblets sugar, 2 teaspoons lemon juice, 1 teaspoon cream tartar. Stir the flour in very lightly, and bake quickly.

DELICATE CAKE

One cup butter, 3 cups sugar, whites of 12 eggs, 1 cup of milk, 2 teaspoons baking powder. Bake in one loaf.

SOFT GINGERBREAD

Put 1 cup dark molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter into a basin and put over a slow fire; just let it come to a boil, cool, then add 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ cups of flour. Beat well; last add 2 even teaspoons soda dissolved in $\frac{1}{3}$ cup hot water. Bake in a moderate oven.

COCOANUT CAKE

Cream 2 cups of sugar and 1 cup of butter; add 1 cup of milk and 3 cups of flour, 2 teaspoons of baking powder; lastly add whites of 8 eggs well beaten and flavor. This will make 4 layers. Make an icing of 1 cup sugar and 4 tablespoons boiling water, boil to a syrup, add whites of 2 well beaten eggs. Whip until thoroughly mixed; spread between layers and on top, sprinkle with shredded cocoanut.

CARAMEL CAKE

One and one-half cups of sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup of milk, 3 cups flour, whites of 9 eggs beaten stiff, $1\frac{1}{2}$ teaspoons baking powder. Filling is made of 3 cups brown sugar, 1 cup sweet milk. Two tablespoons of butter. Boil until it becomes stringy, then spread between layers.

LEMON JELLY CAKE

Take $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, beat to a cream and add $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder and 3 eggs well beaten. Bake in sheets or jelly tins. The Jelly: One cup sugar, 1 egg well beaten, grate the yellow rind and use the juice of 1 lemon, 1 tablespoon of water and 1 teaspoon of flour or corn starch. Place the dish in a kettle of boiling water to thicken. When cool spread between cakes.



COOKIES, DOUGHNUTS AND SMALL CAKES

COOKIES

Six eggs, 2 cups sugar, 1 teaspoon of baking powder, 1 cup of butter or half lard. Do not mix very stiff.

SOUR MILK COOKIES

One cup butter, 2 cups sugar, 2 eggs, 1 cup sour cream, 1 teaspoon soda. Flavor to taste.

FRUIT COOKIES

One cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 teaspoon soda dissolved in a little water, 2 cups flour, 1 cup chopped nuts, 1 cup chopped raisins. Add the nuts and raisins, last drop from a spoon and bake.

OAT MEAL COOKIES

Three-quarters cup butter creamed with 2 cups brown sugar, add 4 eggs well beaten, then 2 cups uncooked oatmeal. To this add 1 cup chopped English walnuts, 1 cup chopped raisins, 1 level teaspoon salt and 1 of cinnamon. Line tins with greased paper; for each cookie drop tablespoon of dough on paper and bake in moderate oven.

FUDGE COOKIES

Four eggs, 2 cups brown sugar, 2 cups flour, $\frac{1}{2}$ cup melted chocolate, 1 cup English walnuts, 1 teaspoon vanilla, 1 teaspoon baking powder. Mix egg, sugar and melted chocolate, then add flour and baking powder sifted together, then vanilla and last the nuts. Bake in one sheet and cup in squares when almost cold.

GINGER COOKIES

One cup of lard well beaten with $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups sorghum molasses, 3 eggs; beat the whites to a stiff froth, then add the beaten yolks and beat all together; dissolve 1 teaspoon of soda in a little hot water, fill the cup with cold water, add 2 teaspoons of cinnamon and ginger, flour enough to stiffen. Roll out, cut and bake. Ice with pulverized sugar and thick cream.

CLUB HOUSE COOKIES

One-half cup butter and $\frac{1}{2}$ cup lard, $1\frac{1}{2}$ cups brown sugar, $1\frac{3}{4}$ cups raw oatmeal, 2 eggs, 2 cups sifted flour, $\frac{3}{4}$ teaspoon of soda, $\frac{1}{2}$ scant teaspoon of salt, 1 teaspoon cinnamon, $1\frac{1}{2}$ cups raisins cut in halves, 5 tablespoons of sweet milk, 1 cup nuts chopped. Sift flour, salt, soda, cinnamon together, add oatmeal, raisins, nuts and drop in pans by spoonful, leaving space for them to spread. Bake in a moderate oven.

"FORCE" COOKIES

Three-fourths cup butter, 1 cup sugar, and cream together; add 3 eggs without beating 1 at a time, 1 cup force, 1 cup raisins, 1 cup English walnuts, 2 cups flour, 1 teaspoon soda dissolved in hot water. Drop from teaspoon on buttered tins and bake in a moderate oven.

PEANUT COOKIES

One pint peanuts ground or chopped fine, 1 cup sugar, 2 tablespoons butter, 2 tablespoons milk, 3 eggs, a pinch of salt; cream sugar and butter, add milk, eggs, peanuts and flour to make a soft dough. Bake in a quick oven.

DOUGHNUTS

One pint sugar, 2 eggs, 1 pint sour milk, 2 tablespoons of lard, 1 teaspoon soda. Flour enough to roll. Fry in hot lard.

DOUGHNUTS

One and one-half cups sugar, 1 cup sweet milk, 2 even tablespoons lard, yolks of 6 eggs well beaten, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Mix a stiff dough, roll and cut in any shape desired. Fry in hot lard. Excellent.

DOUGHNUTS

Two and one-half cups sugar, 2 pints sweet milk, 4 eggs (or 3), 3 heaping tablespoons shortening. Beat whites to a stiff froth, add yolks and beat again. Nutmeg or cinnamon flavor, 2 teaspoons baking powder, flour enough to mix. Fry in hot fat.

CRULLERS

Two well beaten eggs, $1\frac{1}{2}$ cups sugar, 2 tablespoons melted butter, $\frac{2}{3}$ cup sweet milk, level teaspoon of baking powder, flour enough to make a soft dough. Cut and fry in deep, very hot lard. Have a kettle of boiling water on the stove and plunge each cake in it when lifted from the fat and no greasy taste will be noticed.

CRULLERS

Two and one-half cups sugar, 2 pints sweet milk, 4 eggs, 3 tablespoons (heaping) hard lard, 2 teaspoons baking powder, little salt, whites beaten to a froth, nutmeg to season, a little cinnamon, flour enough to roll out.

OATMEAL CRISPS

Take 3 cups of oats uncooked, 3 cups of flour, 1 cup of lard or butter, 1 cup sugar, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda; flavor with lemon or vanilla. Mix and roll out, cut in squares and bake in quick oven until crisp.

MUFFIN JELLY CAKE

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 3 eggs, 2 teaspoons baking powder, flour enough to make a stiff batter; butter muffin pans, drop in a bit of the batter, then a teaspoon of jelly (any kind), then cover the jelly with batter. Bake in a hot oven, then take 3 tablespoons of hot water, enough pulverized sugar to make it stiff; when baked spread on the top; let stand 30 minutes to harden, then it is ready to serve.

CREAM CAKE

Break 1 egg into a teacup, fill the cup with cream, a scant cup of sugar, $1\frac{1}{2}$ cups flour, pinch salt, $\frac{1}{2}$ scant teaspoon soda. This recipe is very nice for patty pans, and is excellent for layer cake. If used for latter, break 2 eggs into cup instead of 1. Flavor with lemon.

GINGER SNAPS

One cup sugar, 1 large cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup boiling water, 1 tablespoon ginger, 1 teaspoon soda dissolved in the water; pinch of salt; flour to stiffen. Bake in hot oven.

MARGUERITES

Beat whites of 3 eggs to a stiff froth, add 3 tablespoons pulverized sugar, 1 cup nuts; spread on small crackers and brown in moderate oven.

CREAM PUFFS

One cup water, 2 tablespoons butter, $\frac{1}{2}$ cup flour, 2 eggs. Boil together water and butter, add flour and stir until cooked and smooth. Remove from fire and beat in eggs 1 at a time; beat until smooth and light. Drop by tablespoons in a shallow greased pan. Bake in moderate oven $\frac{1}{2}$ hour. Fill with whipped cream or custard.



ICINGS AND FILLINGS

BOILED ICING

Pour over the whites of 2 eggs beaten stiff, a syrup made of 1 cup sugar and $\frac{1}{2}$ cup water. Syrup is boiled until it hairs decidedly. After syrup is poured over the eggs and beaten light, add 4 marshmallows which have been warmed in oven.

BOILED ICING

One cup of granulated sugar, $\frac{1}{4}$ cup of water, white of 1 egg. Boil the sugar and water until it threads; beat in the white of egg until stiff and into it gradually beat the syrup; flavor with any extract preferred and beat until smooth.

FROSTING WITHOUT EGGS

Put $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup sweet milk on the stove. Do not stir after it begins to boil. Let boil ten minutes, then add flavoring. Stir over cold water until thick enough to spread. If you like, $\frac{1}{2}$ cup of dates, figs or nuts chopped fine, they may be added.

QUICK ICING

Two cups of pulverized sugar, add enough sweet cream (or lemon or orange juice) to make a thick, smooth paste. Flavor with vanilla and spread on cake.

UNCOOKED ICING

Stir pulverized sugar into 1 unbeaten white of egg until thick enough to spread; 1 tablespoon thick cream makes it better. Use any flavoring.

COCOANUT FILLING

Two tablespoons corn starch wet with cold water, add 1 cup boiling water; boil for 5 minutes, add 1 cup sugar and 1 cup cocoanut.

ORANGE CAKE FILLING

Juice of 4 oranges, juice of 1 lemon, yolks of 6 eggs, $1\frac{1}{2}$ cups sugar, 1 tablespoon flour; boil until thick and spread between layer cake when cool.

BANANA FILLING

Make an icing of the whites of 2 eggs and $1\frac{1}{2}$ cups of powdered sugar; spread this on the layers and then cover thickly and entirely with bananas sliced thin or chopped fine. This filling may be flavored with vanilla.

CARAMEL FILLING

One cup sour cream, 2 cups brown sugar; boil until done; beat until smooth. Never curdles.

CARAMEL FILLING FOR CAKE

Three cups of brown sugar, $1\frac{1}{2}$ cups sweet cream, $\frac{3}{4}$ cup butter; mix and boil until it is thick like jelly; add flavoring. When cold spread between the cakes.

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FRUITS

ORANGES

Peel oranges and remove as much of white portion as possible, as this is indigestible. Remove pulp by sections with a sharp knife, arrange sections as sunflower and place powdered sugar in the middle; or remove all peel except a band around center, open out and serve with a little sugar.

ORANGES WITH COCOANUT

Peel and cut oranges in thin slices; sprinkle with powdered sugar and shredded cocoanut. Pineapple, strawberries and bananas may be served with oranges in the same way.

GRAPE FRUIT

To prepare it for the table, cut the skin in sections and peel it off; separate the sections as you would those of an orange, and holding each one by the ends, break it open from the center, disclosing the pulp; tear this out of the bitter white membrane which covers the sections, carefully removing every part of it; keep the pulp as unbroken as possible, and put it into a deep dish with a plentiful sprinkling of fine sugar. Let it stand 3 or 4 hours, or over night, and then use the fruit. It is refreshing and wholesome, especially for a bilious temperament.

STRAWBERRIES

Select fine, large berries, leave stems on, serve on pyramids of powdered sugar in individual dishes.

BAKED PEACHES

Wash peaches which are nearly or quite ripe, place in a deep dish, sprinkle with sugar and bits of butter, cover and bake until tender.

BAKED PEARS

Bake washed, unpeeled pears in pan with only a teaspoon or two of water; sprinkle with the sugar, a little butter, and serve with their own syrup.

WATERMELON

Cut melon in two, scoop out the heart with a large spoon, dig out inside to leave a thin shell. Place on a bed of grape leaves, refilled with cracked ice and the heart. Or cut slices across melon, cut out center of each with heart-shaped cutter, arrange on a mound of ice.

CANTELOUPE

Serve to each person half of a Rocky Ford canteloupe, filled with ice cream.

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ICES AND ICE CREAM

HOW TO FREEZE

Pound ice. Allow 1 part salt to 3 parts ice. Mix together in pail. In bottom of freezer put 1 inch layer of mixture, and pack. Arrange and fasten can in freezer. Fill up space between with the mixture, packing hard. Turn can occasionally to make sure it will run freely. When ice is within 1 inch of top of can open and fill can, replace and fasten top. Turn slowly at first. Increase speed, adding more ice and salt as mixture sinks. When cream is very firm, open can, draw out dasher, work cream down in can with wooden spoon, cover top with paper, then with can covered, add more ice and salt, heaping it over top of can. Cover with heavy blanket, set away in cold place for two hours.

ORANGE ICE

Four oranges, 2 lemons, $2\frac{1}{2}$ cups sugar, 3 cups boiling water. Boil all together. Then add 2 small lumps citric acid in $\frac{1}{2}$ cup water. Let cool. Add 1 white of egg.

LEMON ICE

Five lemons. Rest as for orange ice.

PEACH ICE

Three pints milk, $\frac{1}{2}$ quart peaches. Gradually add sugar to make very sweet.

ICE CREAM

One gallon. Three pints milk, 3 pints cream, 2 cups sugar. Add the beaten whites of 4 eggs and 1 teaspoon vanilla. Any kind of fresh fruit sweetened and added when the mixture begins to freeze may be used if desired.

ICE CREAM

To 1 gallon. One cup of sugar, scant $\frac{1}{2}$ cup of flour; stir together. Beat 2 eggs thoroughly, stir in the flour and sugar and beat well. Scald a pint of new milk, stir this mixture in hot milk and cook 20 minutes. Let cool and strain. Add the cream and flavoring and freeze.

LEMON ICE

Juice of 4 large lemons, 4 cups of sugar, $\frac{1}{2}$ box of gelatine dissolved in warm water. Let juice, sugar and 1 pint of water come to a boil. Stir in gelatine, $\frac{1}{2}$ gallon of cold water (strain). Place in freezer. When half frozen add the beaten whites of 2 eggs, sweeten a little and turn fast. Serve in sherbet glasses.

LEMON SHERBET

Six lemons, $1\frac{1}{2}$ pounds of sugar, 1 pint of sweet cream, the whites of 6 eggs, 2 quarts boiling water. Pour water over the rinds of lemons, mix the sugar with the juice. Add the water strained and cooled. After partly freezing, add the cream and eggs.

ORANGE SHERBET

One pint of orange juice, 1 pint of hot water poured over the grated peel of 3 or 4 oranges and 2 lemons. Strain and add 1 cup of sugar, or more if oranges are sour. When half frozen add the whipped whites of 4 eggs and 1 pint of whipped cream.

ORANGE ICE

Boil $\frac{3}{4}$ of a pound of sugar in 1 quart of water; when cool add the juice of 6 oranges; steep the rinds in a little water, strain and flavor to taste with it. The juice and rind of 1 or 2 lemons added to the orange is a great improvement. Freeze like ice cream. Serve in orange cups.

STRAWBERRY ICE

Mash 2 quarts of strawberries with 2 pounds of sugar; let stand an hour or more, squeeze in a straining cloth, pressing out all the juice; add an equal measure of water, and when half frozen add the beaten whites of eggs in the proportion of 3 eggs to a quart.

PINEAPPLE ICE

Take 1 can grated pineapple, add to this the juice of 2 lemons, 2 oranges, $1\frac{1}{2}$ cups sugar, 1 tablespoon granulated gelatine, and water enough to make 3 pints in all. When partly frozen add the whites of 4 eggs beaten very stiff and give a hard beating.

FRUIT FRAPPE

Line a mold with vanilla ice cream, fill the center with fresh berries, or fruit cut in slices, cover with ice cream, cover closely, and set in freezer for half an hour, with salt and ice well packed around it. The fruit must be chilled, but not frozen. Strawberries and ripe peaches are delicious thus prepared.

APRICOT SHERBET

Juice of 12 lemons, grated rind of 5, 2 pints fresh or canned apricots pressed through colander, 1 gallon cold water; sweeten to taste, freeze. When almost frozen add beaten whites of 8 eggs.

PLAIN ICE CREAM

Scald 1 pint milk; mix 1 cup sugar with 2 tablespoons flour, pinch salt and 2 beaten eggs. Add to hot milk, stir over fire till thick and smooth, cover and cook 20 minutes. Strain and cool. Add 1 pint cream, flavoring desired, and freeze. One can condensed milk and 1 cup milk may be mixed and added in place of cream. Very good ice cream may be made without the addition of any cream.

PHILADELPHIA ICE CREAM

Scald 1 pint cream. Add 1 cup sugar and stir till dissolved. Take from fire and add 1 pint chilled cream. Freeze when cold.

DELMONICO ICE CREAM

Make a cooked custard with 1 pint milk, 5 eggs, 1 cup sugar; strain and cool. Add 1 pint rich cream, 2 tablespoons flavoring, and freeze. To this as well as to any cream may be added at will 1 cup fresh fruit or berries rubbed through a sieve, $\frac{1}{2}$ cup cake crumbs, or any variety flavorings and colorings desired.

WATER ICES

Boil 1 quart water and 1 pint sugar 5 minutes. Add one-eighth box gelatine soaked in cold water; stir till dissolved and chill. Add 1 cup lemon juice and freeze. All water ices are made in this way, varying the proportion of sugar according to the acidity of the fruit used. Canned fruit syrups may be substituted for fresh fruit juice.

BISCUIT GLACE

One and one-half pints cream, 12 ounces sugar, yolks of 8 eggs, and 1 tablespoon extract vanilla. Take 6 ounces crisp macaroons, pound in mortar to dust. Mix cream, sugar, eggs, and extract. Place on fire, and stir composition until it begins to thicken. Strain and rub through hair-sieve into basin. Put into freezer; when nearly frozen, mix in macaroon dust, another tablespoon extract vanilla, and finish freezing.

CHOCOLATE ICE CREAM

Three pints best cream, 12 ounces pulverized white sugar, 4 whole eggs, 1 tablespoon extract vanilla, 1 pint rich cream whipped, 6 ounces chocolate. Dissolve chocolate in small quantity of milk to smooth paste. Now mix with cream, sugar, eggs, and extract. Place all on fire, stir until it begins to thicken. Strain through hair-sieve. Place in freezer; when nearly frozen stir in lightly the whipped cream, and 1 tablespoon extract vanilla, and finish freezing.

CRUSHED STRAWBERRY ICE CREAM

Three pints best cream, 12 ounces pulverized white sugar, 2 whole eggs. Mix all in porcelain-lined basin; place on fire; stir constantly to boiling point. Remove and strain through hair-sieve. Place in freezer and freeze. Take 1 quart ripe strawberries, select, hull and put in china bowl; add 6 ounces pulverized white sugar; crush all down to pulp. Add this pulp to frozen cream, with 2 tablespoons extract vanilla; mix in well. Now give freezer few additional turns to harden.

ORANGE WATER ICE

Juice of 6 oranges, 2 teaspoons extract orange, juice 1 lemon, 1 quart water, 1 pound powdered sugar, 1 gill rich, sweet cream; add all together and strain. Freeze same as ice cream.

PEACH ICE CREAM

One dozen of best and ripest red-cheeked peaches; peel and stone; place in china basin, crush with 6 ounces pulverized sugar. Now take 1 quart best cream, 8 ounces pulverized white sugar, 2 whole eggs. Place all on fire until it reaches boiling point; now remove and strain; place in freezer and freeze. When nearly frozen stir in peach pulp with teaspoon extract almonds; give few more turns of freezer to harden.

RASPBERRY WATER ICE

Press sufficient raspberries through hair-sieve to give 3 pints juice. Add 1 pound pulverized white sugar and juice of 1 lemon, with 1 teaspoon extract raspberry. Place in freezer and freeze.

BEVERAGES

COFFEE FOR ONE HUNDRED

Take 5 pounds roasted coffee, grind and mix with 6 eggs; make small muslin sacks, and in each place a pint of coffee, leaving room for it to swell; put 5 gallons boiling water in a large coffee urn or boiler having a faucet at the bottom; put in part of the sacks and boil 2 hours; 5 or 10 minutes before serving raise the lid and add 1 or 2 more sacks, and if you continue serving several times add fresh sacks at regular intervals, taking out from time to time those first put in and filling up with boiling water as needed. In this way the full strength of the coffee is secured and the fresh supplies impart that delicious flavor consequent in a few moment's boiling.

To make coffee for 20 persons, use $1\frac{1}{2}$ pints ground coffee and 1 gallon of water.

COFFEE

Pour boiling water over the coffee, cover closely, boil 1 minute, remove to the side of the stove a few minutes to settle, and serve. Allow 2 heaping tablespoons coffee to a pint of water. The less time the coffee is cooked the more coffee is required, but the finer the flavor.

TEA

One scant teaspoon tea for each cup. Pour on freshly boiled water; let stand 2 minutes and serve. Never boil tea. For iced tea let stand until cold, pour off into pitcher, set on ice. Always serve with plenty of ice in glasses.

COCOA

Mix 7 tablespoons cocoa with twice the quantity of sugar; dissolve in 1 quart boiling water. Put 1 quart rich milk in a double boiler on stove and let become scalding hot, but not boil. Then add to the cocoa and let stand on the back of the stove 10 minutes.

FRUIT PUNCH

Juice of 1 dozen oranges, 1 dozen lemons, 1 large can grated pineapple, 1 quart of strawberries or red raspberries, 3 pints sugar. Let berries stand in sugar until juice is extracted. Then add to strained orange and lemon juice and pineapple. When berries are of out season candied or Maraschino cherries may be used. Dilute with 3 parts water to 1 of juice. Pour over large block of ice.

PINEAPPLE ADE

Pare and slice some very ripe pineapples, then cut the slices into small pieces. Put them with all their juice into a large pitcher and sprinkle among them plenty of powdered sugar. Pour on boiling water, allowing a small half-pint to each pineapple. Cover the pitcher and let it stand till quite cool, occasionally pressing down the pineapple with a spoon. Then set the pitcher for a while on ice, lastly strain the infusion into another vessel and transfer it to tumblers, putting into each glass some more sugar and a bit of ice. This is delicious.

UNFERMENTED GRAPE WINE

Pick over grapes, rejecting all unsound ones, almost cover with cold water, heat slowly, mash, and cook until all the juice is freed. Strain through jelly bag, measure juice, add $\frac{1}{2}$ cup sugar for each quart. Boil for 4 minutes; seal while hot.

THE HISTORY OF THE

REIGN OF KING CHARLES THE FIRST

BY SAMUEL JOHNSON

IN TEN VOLUMES

VOLUME THE FIRST

LONDON: Printed by A. MILLAR, in Pall-mall.

1729.

MDCCXXIX.

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PRESERVED FRUITS

CANNING AND PRESERVING

In canning, the jars should be thoroughly washed; the fruits must be cooked in the jars or filled into them boiling hot. The lid must be sterile and put on the jar while both the jar and the lid are hot, and they must not be opened until needed for use.

Large fruits are better cooked in the jars; small fruits may be cooked in the preserving kettle and filled in the jars, providing they are carefully handled. Small fruits should be just ripe, not under or over ripe. This is also a good thing to remember in jelly making. Overripe fruits will not combine with sugar to make a brittle, clean jelly.

A good clear syrup for preserving is made by using a pound of sugar to half a pint of water; before it begins to boil, beat into it the white of an egg slightly beaten; remove the scum as it rises until it is perfectly clear.

For covering tumblers of jellies and preserves, melted paraffine is excellent. Pour it over the perfectly cold jelly and it will form a thin crust that is clean, tasteless and durable. It can be taken off and used again. Mutton tallow is sometimes used for the same purpose.

CHERRY PRESERVES

Choose sour ones—the early Richmond is good—seed all very carefully, allow an amount of sugar equal to the fruit; take half the sugar, sprinkle over the fruit, let stand an hour, pour into a preserving kettle, boil slowly ten minutes, skim out the cherries, add rest of sugar to the syrup, boil, skim and pour over the cherries; the next day drain off the syrup, boil, skim if necessary, add the cherries, boil 20 minutes, and seal up in small jars.

LEMON BUTTER

Juice and rind of 1 lemon, 1 cup of sugar, 1 tablespoon of butter, yolks of 3 eggs. Cook in a double boiler about 30 minutes.

GRAPE PRESERVES

Pick from the stems, pop pulp from the skins, doing two at a time, one in each hand between the thumb and forefinger. Put pulp in a porcelain kettle and stew gently until the seeds are loosened; then strain and rub it through a sieve, weigh it with the skins and to every pound of this allow 1 pound of granulated sugar. Put skins and juice in kettle, cover closely, and cook slowly until the skins are tender; while still boiling add the sugar, and move the kettle back, as it must not boil again; keep very hot for 15 minutes, then, seeing that the sugar is thoroughly dissolved, pour the fruit in cans, and screw down the covers as soon as possible.

PEAR PRESERVES

Pare, cut in halves, core and weigh (if hard, boil in water until tender, and use the water for the syrup), allow $\frac{3}{4}$ pound sugar for each pound of fruit, boil a few moments, skim and cool; when lukewarm add pears, and boil gently until syrup has penetrated them and they look clear; some of the pieces will cook before the rest, and must be removed; when done, take out, boil down syrup a little and pour over them. A few cloves stuck here and there in the pears add a pleasant flavor.

STRAWBERRY PRESERVES

Stem and wash berries carefully, weigh and allow 1 pound of granulated sugar to each pound of fruit, place in layers in preserving kettle, place over fire, stir occasionally, heat to boiling point, let boil just 10 minutes, then pour in large plates and place in sun for 12 hours; use no water, put up cold. When put on plates syrup will be very thin, but after sunning will be rich, thick and beautifully colored and the berries will be whole. Will keep indefinitely.

WATERMELON PRESERVES

Pare off green rind, but leave a little of the pink, cut in pieces. Throw into cold water, skim out, add 1 heaping teaspoon each of salt and powdered alum, let stand until dissolved, fill kettle with cold water, and place where it will slowly come to a boiling point, covering with a large plate to keep rinds under. Boil until easily pierced with a fork, drain, put into a syrup previously prepared as follows: Bruise and tie in a muslin cloth 4 ounces ginger root, boil in 2 or 3 pints of water until highly flavored. Boil in another pan 3 or 4 sliced lemons. Make a syrup of sugar and the water in which ginger and lemon were boiled, add the rinds and slices of lemons and boil slowly $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Citrons may be prepared in the same way.

LEMON JELLY

Soak 1 box gelatine in 1 pint cold water 2 minutes, add 2 pints boiling water, $1\frac{1}{2}$ cups sugar, stir until dissolved; add juice of 3 lemons, strain through jelly bag and mold in individual molds or tiny coffee cups. Serve with whipped cream.

CRANBERRY JELLY

Stew 1 quart berries in 1 pint water until tender, pour off juice, add 1 pound sugar to every pint, boil and skim, test by dropping a little into cold water (when it does not ringle with water it is done). Rinse glasses in cold water before pouring in jelly to prevent sticking. The pulp may be sweetened and used for sauce.

APPLE JELLY

Quarter tart apples without peeling, or parings alone may be used. Cover with cold water, stew until tender; pour off juice, strain, boil 10 minutes then measure and add 2 cups sugar to 3 cups juice; cook about 10 minutes longer. One-half plum juice with the apples makes a nice jelly.

ORANGE JELLY

Five teaspoons granulated gelatine, 6 tablespoons water, $1\frac{1}{2}$ cups orange juice, 6 teaspoons lemon juice, 9 tablespoons sugar. Soften gelatine in cold water, melt over warm water, add juices and sugar, strain and mold. Nice way to serve. Take 6 oranges, cut circular pieces of peel 1 inch in diameter, from stem end introduce handle of silver spoon into opening, remove pulp and juice, strain and use in making jelly. Fill orange cups with jelly, place in pan of ice; when jelly is firm cut lengthwise through skin and jelly into quarters. Serve garnished with green leaves or whipped cream piled in center. This quantity serves 6 persons. Nice for invalids.

PLUM JELLY

If plums are wild (not cultivated) put in pan and sprinkle with soda and pour hot water over them; let stand a few minutes and stir through them; take out and put on with water just to cover, or less if plums are very juicy; boil till soft, dip out juice with a china cup; then strain the rest through small salt bags (by the way, keep them for jelly bags, as they are just the thing); do not squeeze them. Take pound for pound of juice and sugar, or pint for pint, and boil for 8 or 10 minutes. Jelly will be nicer if only one measure or a measure and a half is made at one time; if more, boil longer; some boil juice 10 or 15 minutes, then add sugar and boil five minutes longer. It can be tested by dropping in a saucer and placing on ice or in a cool place. If it does not spread but remains rounded it is finished.

CRANBERRY MARMALADE

Select perfect berries, wash and put over the fire with very little water and cook until tender. Rub through a colander, then add as much sugar as fruit, return to fire and let come to boil. Serve cold, and it is nice molded in individual forms.

GOOSEBERRY JAM

Stew the berries in a little water, press through a coarse sieve, return to the kettle, add $\frac{3}{4}$ pound sugar to each pound of the pulped gooseberry; boil $\frac{3}{4}$ of an hour, stirring constantly. Pour in jars or bowls.

PLUM BUTTER

Take thoroughly ripe plums, wash and press through colander before cooking, put pulp over the fire, let come to a boil, add an equal quantity of sugar; cook until thick as desired. The flavor is much better than when cooked with seeds and skin, which give a bitter taste.

CANNED PEACHES

Pare, place peaches in a stone jar, cover thickly with sugar, let stand over night. In the morning, pour off juice, put over fire to boil, adding more sugar if necessary. Drop fruit in, let heat through, lift out, place in cans, pour syrup over and seal. This recipe is nice for any kind of fruit, as it is canned in its own juice.

CANNED BERRIES

Select those the skins of which have not been broken, or the juice will darken the syrup; fill cans compactly, set in a kettle of cold water, with a cloth beneath them, over an even heat; when sufficiently heated, pour over the berries a syrup of white sugar dissolved in boiling water (the richer the better for keeping, though not for preserving the flavor of the fruit), cover the cans closely to retain heat on the top berries. To insure full cans when cold, have extra berries heated in like manner to supply the shrinkage. If the fruit swims, pour off surplus syrup, fill with hot fruit, and seal up as soon as the fruit at the top is thoroughly scalded.



CANDIES

FONDANT

Boil 2 cups sugar and 1 of water, without stirring, until a silky hair is thrown off when dropped from a fork. Upon this test depends the success of the fondant. If too hard add a little water and cook again. When cool enough to bear finger in beat until soft, then knead on a cold platter or marble slab. Add flavoring and mold. This fondant may be made into a great variety of candies by using different flavorings and colorings, nuts, raisins, figs, dates and chocolates.

PANOCHE

Three cups brown sugar, 1 cup cream or milk. When it comes to a boil add butter size of a walnut, cook until it makes soft ball in cold water. Beat until creamy, add any kind of nuts, pour into buttered platter. Stir while cooking to prevent burning. A little soda added before boiling to any candy or icing made with milk will prevent curdling.

FUDGE

Two cups sugar, 1 cup milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cake Baker's chocolate; boil 8 minutes, stir until cool, pour on buttered plate, cut in squares. Flavor with lemon.

FUDGE

One cup white sugar, 1 cup brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup molasses, $\frac{1}{2}$ cup cream, 2 squares chocolate, $1\frac{1}{2}$ teaspoons vanilla. Melt butter, and while it is melting mix sugar, molasses and cream together, pour into butter and boil $2\frac{1}{2}$ minutes. Then put in chocolate grated and boil 5 minutes longer. Take from stove and add vanilla, beat in till stiff, pour into buttered pans.

CHOCOLATE CARAMELS

Melt 4 tablespoons butter, then add 1 cup milk, 1 cup sugar, 2 cups molasses. When boiling add 4 squares unsweetened chocolate (shaved) and cook, stirring occasionally until brittle when tried in cold water. Remove from fire, beat 3 minutes, pour in platter. When nearly cold cut in squares.

CHOCOLATE CARAMELS

One cup yellow sugar, 2 cups molasses; boil ten minutes, add 1 tablespoon flour, butter the size of an egg, $\frac{1}{2}$ pound grated chocolate; boil 20 minutes longer. Pour in buttered tins when cool, mark off in squares. Vanilla flavoring.

CHOCOLATE CREAMS

Boil $\frac{1}{2}$ pound of sugar with 3 tablespoons of thick cream till it makes a soft ball in water. When cool, beat it till it is very white, flavor with a few drops of vanilla, make it into balls. Take some unsweetened chocolate, warmed, mix it with a piece of fondant melted (there should be more chocolate than sugar). When quite smooth and thick enough to mask the cream, drop them in from the end of a fork; take them out and place on waxed paper.

SUCCESS FUDGE

Grate 2 squares or ounces of chocolate and stir into $\frac{1}{2}$ cup milk, add 2 cups granulated sugar and $\frac{1}{3}$ cup corn syrup. Put over the fire and stir in 2 tablespoons of butter. When chocolate is melted allow to cook slowly, stirring once in a while. When the mixture makes a soft ball between the fingers, upon being dropped into cold water, it is done. After actual boiling has begun, about five minutes will finish it. Take from the fire and turn in 1 teaspoon vanilla extract and beat. When granulation begins beat in 1 cup English walnuts and turn the mixture immediately into a buttered pan. Mark deeply in cubes when nearly cold.

MARSHMALLOWS

Four tablespoons of Knox gelatine, 12 tablespoons cold water (let stand 1 hour); 4 cups of white sugar, 16 tablespoons of water. Boil until it forms a soft ball in cold water; pour over gelatine and beat 40 minutes. Then pour into greased pans. When cool cut in squares. Roll in corn starch and flour to prevent stickiness.

PEANUT CANDY

Three cups brown sugar, 1 cup molasses, 1 cup water, $\frac{1}{2}$ teaspoon cream of tartar; let cook until it will harden enough to make in a ball; add $\frac{1}{4}$ pound butter, 1 pint shelled peanuts; let cook until it will crack on side of cup in cold water. Just before taking from the fire add 2 teaspoons of soda dissolved in a little water, then pour on a buttered plate.

TAFFY

Two cups white sugar, 1 cup water, 1 tablespoon of vinegar, butter size of an egg, 1 teaspoon of vanilla. Do not stir. When it begins to thread remove from fire, pour in buttered tins. When cool enough to handle pull until white.

HOREHOUND CANDY

Boil two ounces of dried horehound in $1\frac{1}{2}$ pints of water for about half an hour; strain and add $3\frac{1}{2}$ pounds brown sugar. Boil over a hot fire until it is sufficiently hard, pour out in flat, well-greased tin trays, and mark into sticks or small squares with a knife as soon as it is cool enough to retain its shape.

FRUIT CARAMELS

One pound dates, $\frac{1}{2}$ pound figs, 1 cup nut meats. Cut dates and figs in small pieces, mix and grind in meat cutter, adding a few nuts at a time. Must be mixed while grinding. If preferred nuts can be added without grinding. Press into buttered tin wafer boxes, turn out, cut in cubes. Put back in boxes to keep.

DIVINITY CANDY

Three cups of sugar, 1 cup of syrup (rock candy syrup), 1 cup of rich cream, 1 pound of English walnuts. Cook sugar, syrup and cream until it will pick up easily in water; remove from fire and whip until it is cool, then add walnuts and place in mold.

DIVINITY

Two cups sugar, $\frac{1}{2}$ cup corn syrup, 4 tablespoons water, whites of 2 eggs. Boil sugar, syrup and water together until it forms hard ball in cold water. Pour this slowly on stiffly beaten whites of eggs; stir constantly until it begins to cool. Add flavoring and nuts if desired. Pour into buttered plate.

BUTTER SCOTCH

Three pounds "Coffee A" sugar, $\frac{1}{4}$ pound butter, $\frac{1}{2}$ teaspoon cream of tartar, 8 drops extract of lemon; add as much cold water as will dissolve the sugar; boil without stirring until it will easily break when dropped in cold water, and when done, add the lemon. Have a dripping pan well buttered and pour in $\frac{1}{4}$ inch thick, and when partly cold mark off in squares. If pulled, when partly cold, till very white, it will be like ice-cream candy.

EGG KISSES

Beat the whites of 6 eggs to a stiff froth. Take 4 cups sugar, roll until quite fine with rolling pin. Stir this into the eggs and continue beating until it will lie in a heap. Flavor with vanilla or lemon extracts. Take a teaspoon of the mixture and drop on letter paper about an inch apart, then place the paper on a piece of hard wood, put in the oven and bake about 20 minutes. When baked they can be easily transferred by slipping a thin knife blade under them.

CREAM CANDY

White of 1 egg, 1 teaspoon of cream or cold water lightly beaten together. Into this pulverized sugar should be stirred until it is the consistency of stiff dough; work until smooth; form into small balls, stand on greased paper to harden about 2 hours.

SALTED ALMONDS

Shell the almonds, blanch by pouring boiling water over them, leave covered for half an hour, when the skins will slip off easily. Spread them out to dry for an hour or so, then coat with melted butter, set in a rather cool oven until crisp and slightly brown, stirring often. Spread on brown paper, sprinkle with fine salt. Be very careful not to brown too much, as it makes them bitter.

CRACKER JACK

Boil together 2 cups sugar and 2 cups syrup without stirring until it will harden in cold water. Pour over popped corn and form into balls. Or add shelled peanuts to the popcorn, pour candy over and stir until crystalized.

CANDIED ORANGE OR LEMON PEEL

Throw peel into salt water as collected. When you have enough, soak in fresh water several hours, cut into strips with scissors, and cook in boiling water until tender. Drain and drop in syrup made of white sugar with a little water. Stir while cooking until syrup has almost boiled away, and until it is candied when it is ready for use. Nice as a confection to add to mince meat or fruit cake, or to flavor desserts.

SEA FOAM CANDY

Three cups sugar, $\frac{1}{2}$ cup corn syrup, $\frac{2}{3}$ cup water, $\frac{1}{2}$ teaspoon salt, 1 cup chopped nuts, 1 teaspoon vanilla, whites of 2 eggs, boil sugar, water and corn syrup till it forms a soft ball in cold water. Pour slowly into the whites of the eggs beaten with the salt. Continue to beat till nearly stiff enough to hold its form, add the nuts and flavoring and turn into bread tins, when cold turn onto waxed paper and cut in squares.

FOOD FOR SICK

There are many food preparations in the market now—malted, peptonized, albumenized, etc., adapted to nearly every condition, or degree of invalidism. Milk has come to be considered by many physicians as the most suitable food for those seriously ill, varied by eggs, and simple broths; therefore, it seems unnecessary to take space for more than a few of these combinations.

Cleanliness and delicacy in all appointments, and dainty serving, often add greatly to the value of the food, and should never be overlooked.

It is of the utmost importance that the food be delicately and carefully administered, and this should never be left to servants. It should be made as attractive as possible, served in the choicest ware, with the cleanest of napkins, and the brightest of silver. If tea is served, it should be freshly drawn, in a dainty cup, with a block of white sugar and a few drops sweet cream. Toast should be thin, symmetrical, well yellowed, free from crust, and just from the fire. Steak should be cut of the best tenderloin, delicately broiled, and served with the nicest of roast potatoes.

SNOW BALLS

One sour apple, 1 cube jelly, 2 tablespoons rice, a speck of salt. Swell rice in milk or water, cook until partially done. Pare and core apple, drain milk off rice, put rice around apples and tie each up in a cloth. Put a bit of lemon peel, a clove or cinnamon and boil them well. Allow room for expansion when tying cloth. When done untie and turn out on plate. Serve with jelly marmalade or sauce.

SCRAPED BEEF

Scrape $\frac{1}{4}$ pound of beef from the tender side of the round. Have meat cut into thin slices. Place it upon a board and scrape until all the pulp is out of the meat separated from the tough, stringy fibres. Form into small balls, season with salt. Sear outside, leave inside red. Serve on small triangles of toast, garnished with parsley.

EGG NOG

One-half egg, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ tablespoon sugar, few drops of vanilla and nutmeg. Separate the egg, beat yolk, add sugar and salt. Beat until creamy. Add milk and vanilla. Beat white until foamy and fold it in lightly. Serve immediately.

BEEF TEA

Take small quantity of perfectly lean, juicy beef, cut in small pieces and put in glass fruit jar, seal and place in cold water in covered kettle. Boil several hours until juice is extracted. Remove beef and slightly season tea when serving.

ALBUMENIZED ORANGE

One-half egg white, juice $\frac{1}{2}$ orange, sugar. To unbeaten egg white add orange juice, sweeten to taste and blend thoroughly. Strain and set on ice to cool. Serve cold.

ALBUMENIZED WATER

One-half cup cold water boiled and cooled; lemon juice and sugar to taste, $\frac{1}{2}$ egg white. Put all ingredients together in a covered glass jar (fruit) and shake until thoroughly blended. If it separates, shake again.

If a person is not very ill, and likes egg white, serve with egg white as garnish, otherwise strain and serve, particularly if trying to hide the albumen.

It is well for both nurse and patient to remember that nothing relieves nausea or vomiting sooner than drinking hot water in as great quantity and as hot as possible.

TOAST WATER

One fourth cup stale bread toasted, $\frac{1}{4}$ cup boiling water, salt. Cut bread into thin slices one inch square. Dry thoroughly in oven until crisp and a delicate brown. Measure, break into crumbs, add water and let it stand one hour. Strain through a cheese cloth, season and serve hot or cold. The nourishment of the bread is easily absorbed in this way and is valuable in case of extreme fever or nausea.

CRACKER GRUEL

Two tablespoons cracker crumbs, $\frac{1}{2}$ cup of cold water, $\frac{1}{2}$ cup cold milk, a pinch of salt. Select milk crackers and toast them or not, as desired. Roll in crumbs and moisten with cold water. Stir until it boils for several minutes. Add cold milk and salt and bring to scalding point. Serve in a small bowl or soup dish with a little butter. A grating of nutmeg may be used if desired.

OATMEAL GRUEL

One and one-half tablespoons oatmeal, 1 cup boiling water, a little salt. Add salt and oatmeal to boiling water and cook in double boiler 2 hours or more.

VEGETABLE SOUP

Two tomatoes, 2 potatoes, 2 onions and 1 tablespoon rice; boil the whole in 1 quart of water for 1 hour; season with salt. Dip dry toast in this till quite soft, and eat. This may be used when animal food is not allowed.

CHICKEN BROTH

Take the first and second joints of a chicken, boil in 1 quart of water till very tender, and season with a very little salt and pepper.

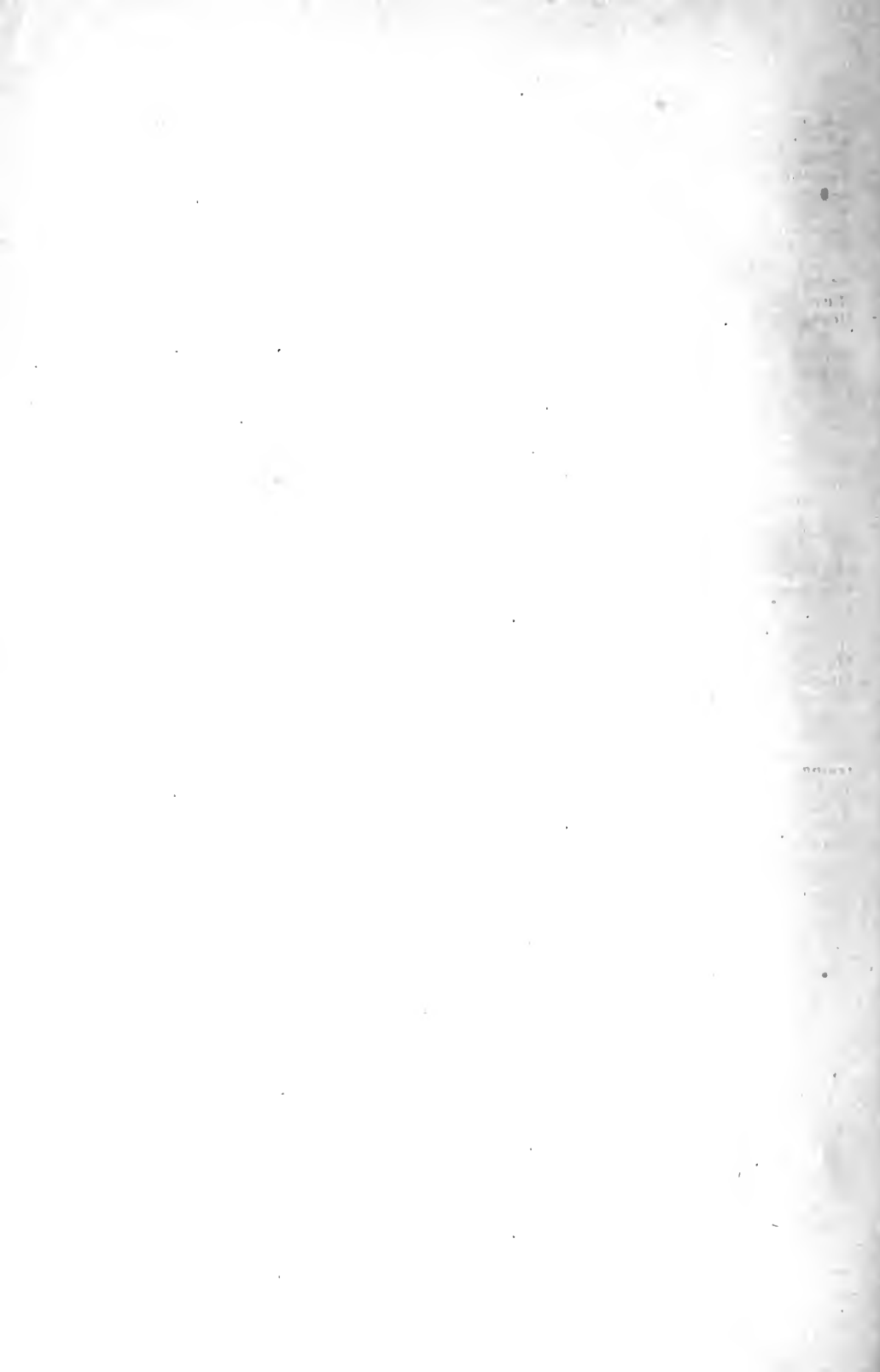
BEEF TEA

Take a pound of juicy beef cut from the round, remove all fat and cut into very small pieces. Put in an enameled saucepan, add a quart of cold water. Cover closely, let soak for an hour, then simmer gently for two hours more, or until the strength is quite extracted from the beef. Never let it boil hard. Season with salt and pepper. Do not strain it.

MULLED BUTTERMILK

Put on good buttermilk, and when it boils, add the well beaten yolk of an egg. Let boil and serve. Or stir into boiling buttermilk thickening made of cold buttermilk and flour. This excellent for convalescing patients.





SCHOOLS, PUBLIC

- Adams—Mercier, cor. 24th.
 Allen—Summit, N. of Westport Ave.
 Allen—Seven Oaks, 37th and Topping.
 Ashland—24th, cor. Elmwood.
 Askew—Topping, cor. 27th.
 Attucks (Negro)—19th, cor. Woodland.
 Bancroft—43rd, cor. Tracy.
 Benj. Harrison—Wallace, near Independence Road.
 Benton—Benton Blvd., cor. 30th.
 Blue Valley (Negro)—12th, cor. Crystal.
 Booker Washington (Negro)—Myrtle, cor. 30th.
 Bristol—15th, cor. Hedges.
 Bruce (Negro)—Jackson, cor. 14th.
 Central High—Linwood and Indiana.
 Clay—Ewing, cor. 7th.
 Douglas (Negro)—27th, cor. West Prospect Place.
 E. C. White—Main and 49th.
 Emerson—Tracy, cor. Pacific.
 Fairmount—Kentucky, cor. Home.
 Faxon—Paseo, cor. 37th.
 Frances Willard—Garfield, cor. 50th.
 Franklin—14th, cor. Washington.
 Garfield—Wabash, cor. Amie.
 Garrison (Negro)—Forest, cor. 4th.
 Geo. B. Logan—39th and Warwick.
 Gladstone—Elmwood and Norledge.
 Greenwood—27th, cor. Cleveland.
 Hale H. Cook—Penn, cor. 74th.
 Hamilton—Campbell, bet 15th and 16th.
 Henry C. Kumpf—45th, Olive to Wabash.
 Horace Mann—39th, cor. Euclid.
 Humboldt—11th, cor. Holmes.
 Hyde Park—Gillham Road, cor. 34th.
 Irving—Prospect, cor. 24th.
 Jackson—Ewing, cor. 12th.
 James—Scarritt, cor. Topping.
 Jefferson—Garfield, cor. 17th.
 Karnes—Pacific, Holmes to Charlotte.
 Kensington—17th, cor. Brighton.
 Lathrop, Industrial—Central, cor. 13th.
 Lincoln (Negro)—Campbell, cor. 11th.
 Lincoln High (Negro)—19th, cor. Tracy.
 Linwood—Woodland, cor. Linwood.
 Longfellow—Holmes, cor. 29th.
 Lowell—Madison, cor. 27th.
 Lykins—7th, cor. Norton.
 McCoy—White, cor. 16th.
 Madison—Wyandotte, cor. 29th.
 Manchester—Bristol, cor. 17th.
 Manual T. High—15th, cor. Forest.
 Mark Twain—60th and Jackson.
 Martin—W. side Garland, N. Rochester.
 Milton Moore—Elmwood, cor. 31st.
 Morse—Charlotte, cor. 22nd.
 Mount Washington—Independence, cor. Arlington.
 Norman—Summit, cor. 36th.
 Northeast High—Abington Blvd. and Thompson.
 Penn (Negro)—Shawnee, bet Lawrence and 43rd.
 Polytechnic Institute—11th and Locust.
 Rollins—Main, cor. 41st.
 Sanford B. Ladd—Walrond, cor. 37th.
 Scarritt—Lexington, cor. Askew.
 Seven Oaks—38th and Cleveland.
 Shiloh—Cleveland, 70th and 71st.
 Sumner (Negro)—Wyoming, bet 9th and St. Louis.
 Swinney—47th, cor. W. Prospect Place.
 Switzer—Madison, bet 18th and 20th.
 Thacher—Independence, cor. Quincy.
 Troost Avenue—Troost, cor. 60th.
 Van Horn—37th and Terrace.
 Webster—Wyandotte, cor. 17th.
 Wendell Phillips (Negro)—Vine, cor. Howard.
 Westport High—39th, cor. Oak.
 Wheatley (Negro)—54th, bet Prospect and Montgall.
 Whittier—Indiana, cor. 11th.
 William Cullen Bryant—Wornall Road, cor. 57th.
 Woodland—Woodland, cor. 8th.
 Yeager—Indiana, cor. 19th.

BUILDINGS

KANSAS CITY, MO.

Star and Numbers explained on page 27.

Adler Bldg.—314-18 W. 10th *21.

Aetna Bldg.—121 W. 8th *12-14.

Alamo Bldg.—7th, N. E. cor. Delaware *35.

Allen & Harvey Bldg.—215 W. 12th *32.

Altman Bldg.—11th, S. E. cor. Walnut *5-9-24.

American Bank Bldg.—Delaware, N. W. cor. 8th *35.

Aragon Bldg.—N. W. cor. 8th and Walnut *5-12-13-24.

Arcade Bldg.—11th, S. E. cor. Walnut *5-9-24.

Argyle Bldg.—12th, N. E. cor. McGee *26-32.

Arlington Bldg.—Walnut, N. E. cor. 10th *2-5-24.

Armour Bldg.—6th, S. W. cor. Delaware *8-35.

Arter Bldg.—625 E. 31st *30.

Auditorium Bldg.—9th, N. E. cor. Holmes *12-31.

Averill Bldg.—1119 Oak *26

Bailey-Reynolds Bldg.—913 Grand *22-24-34.

Baird Bldg.—6th, S. W. cor. Wyandotte *25.

Bales Bldg.—3700 E. 12th *32.

Ballingal Bldg.—1016 Independence *24.

Bank of Commerce Bldg.—Walnut N. W. cor. 10th *5-9-24.

Bartholomew Bldg.—1515 Garfield *9-22.

Bayard Bldg.—1214 Main *41-14.

Beals Bldg.—9th, N. W. cor. Wyandotte *25-23.

Beckham Bldg.—908 Grand *24.

Bellemere Bldg.—521 E. 12th *32.

Ben Bolt Bldg.—1109 Grand *24.

Berkshire Bldg.—6th, N. W. cor. Delaware *35.

Birmingham Bldg.—12th, N. E. cor. Oak *4-32.

Board of Trade Bldg.—8th, N. W. cor. Wyandotte *12-25.

Boley Bldg.—12th, N. W. cor. Walnut *13-24.

Bonfils Bldg. (new)—S. E. cor. 10th and Walnut.

Bonfils Bldg.—Grand, N. E. cor. 8th *3-12-24.

Boston Bldg.—8th, N. E. cor. Wyandotte *12-25.

Brady Bldg.—1116-18 Main *1-32.

Braley Bldg.—308 E. 10th *2-31.

Bryan Block—1801 Independence Ave. *24.

Bryant Bldg.—Grand, S. W. cor. 11th *13-24.

Brent Bldg.—1113 McGee *4-32.

Buckley Bldg.—12th, S. E. cor. Locust *32.

Bunker Bldg.—9th, N. W. cor. Baltimore *19-23.

Bush Bldg.—1024 E. 18th *31.

Butterfield Bldg.—537-39 Grand *24.

Campbell Bldg.—N. E. cor. 16th and Walnut.

Cattanach Bldg.—4507 Independence *12.

Cecil Bldg.—Holmes, N. W. cor. 5th. *8

Central Bldg.—12th, N. E. cor. Central *32.

Century Bldg.—812 Grand *13-24.

Chambers Bldg.—S. W. cor. 12th and Walnut.

Charity Bldg.—1115 Charlotte *32.

City Hall—Main, N. E. cor. 5th *8-9-22-33.

City Market—5th and Walnut *8-9-22-23.

Clark Bldg.—19th, S. E. cor. Troost *31.

Cochran Bldg.—533 Delaware *35.

Cocoa Cola Bldg.—22nd and Grand.

Columbia Bldg.—807 Walnut *31.

Commerce Bldg.—10th, N. W. cor. Walnut *2-24.

Commonwealth Bldg.—319 W. 9th *23.

Conservatory Bldg.—11th N. E. cor. Oak *4.

CONVENTION HALL—13th, N. E. cor. Central *32.

Corn Belt Bank Bldg.—1017-19 Grand *9.

County Court House—Missouri Ave. and Oak *3-24.

Coyle & Fleming Bldg.—1815 Grand *5-24.

Cronin Bldg.—116 W. 8th *12.

Curtice Bldg.—809 Walnut *24.

Curtiss Bldg.—1118 McGee *4.

Custom House—Grand Ave., N. E. cor. 9th *12.

Dakota Bldg.—804 Walnut *24.

De Graw Bldg.—Broadway, S. E. cor. 9th *12-21.

Dean Bldg.—1020 McGee *4.

Deardorff Bldg.—1103 Main *1

Delaware Bldg.—818-20 Delaware St. *1-35.

Dennison Block—14th, N. E. cor. Penn *23.

Devoe Bldg.—1214 Grand Ave. *24.

Doane Bldg.—809 Baltimore *23

Drake Bldg.—1334-36 Broadway *21.

Duke's Block—2310 E. 15th *9.

Dwight Bldg.—Baltimore, S. W. cor. 10th *31.

Dyer Block—701 Prospect *12.

Ellis Block—433-35 Westport *34.

Ellis-Harris Block—2018 E. 10th *2.

Elmwood Block—14th, N. W. cor. Cypress *9.

Emery Bldg.—116-18 W. 6th *25.

Emmons Bldg.—123-25 W. 6th *25.

Empire Bldg.—10th N. E. cor. Walnut *2-5-24.

Empress Bldg.—12th, N. E. cor. McGee *4-32.

BUILDINGS—Continued

- Equity Bldg.—915 Walnut *5-24.
 Essex Bldg.—1332 Grand *9-25.
 Eva Bldg.—505-511 W. 18th *19.
 Evans Bldg.—1113-15 Walnut.
 Exchange Bldg.—8th and Wyandotte *12-35.
 Exchange Bldg.—Live Stock Yards*32.
 Federal Bldg.—8th and Grand *24.
 Fidelity Trust Bldg.—Walnut, S. E. cor. 9th *5.
 Finance—1007 Baltimore *31.
 Fine Stock Pavilion—18th, cor. Genesee *32.
 Firestone Bldg.—2100 Grand Ave.
 First National Bank Bldg.—10th, N. E. cor. Baltimore *31.
 Fruit and Produce Exchange—411 Grand *22-33.
 Garland Block—1801-31 E. 7th *12-18.
 Gates Bldg.—10th, S. W. cor. Grand *9-22-24.
 Gatlin Bldg.—817 Broadway *21.
 Gayety Bldg.—12th and Wyandotte *25-32.
 German-American Bank Bldg. — 1401 Grand *5-9-24.
 Gibraltar Bldg.—818 Wyandotte *23-25.
 Glendale Bldg.—N. E. cor. 10th and Grand *2.
 Glover Bldg.—S. W. cor. 8th and Wyandotte.
 Gloyd Bldg.—921-23 Walnut *24.
 Gordon & Koppel Bldg.—1005-7 Walnut *24-33.
 Gotham Bldg.—11th and Baltimore *1-32.
 Grand Ave. Temple Bldg.—9th and Grand *2-24.
 Granite Bldg.—611 Wyandotte *25.
 Graphic Arts Bldg.—934 Wyandotte.
 Grimes Bldg.—Washington, S. E. cor. 16th *23.
 Guardian Trust Bldg.—Wyandotte, cor. 7th *25.
 Gumbel Bldg.—Walnut, S. E. cor. 8th *12-18-24.
 Gunning Bldg.—1311 Baltimore *1.
 Hall Bldg.—818 Walnut *18-24.
 Hamden Block—5th, S. W. cor. Holmes *8.
 Hamerslough Bldg.—5th, N. W. cor. Main *8-33.
 Hayes Bldg.—916-22 Grand Ave. *18-24.
 Hayer Bldg.—Independence to Belvidere, Forest to Troost *24.
 Henry Bldg.—217½ E. 12th *32.
 Henwood Bldg.—1225 Main *7.
 Hewson Bldg.—1016-18 Walnut *5.
 Higgs Block—13th, S. E. cor. Washington *23.
 Hippodrome Bldg.—12th and Charlotte *32.
 Home Telephone Company—1018 Baltimore *1-14.
 Holland Bldg.—1026 Main *1-14.
 Holmes Bldg.—1330 Grand *5.
 Hornbrook Bldg.—1109-11 McGee *4
 Humboldt Bldg.—609 Main *1-33.
 Independence Ave. Block—616 Independence Ave. *24.
 Indiana Bldg.—203 E. 12th *32.
 Inter-State Bldg.—415 E. 13th St.
 Isaacs Bldg.—8th and Broadway *12-21.
 Ivanhoe Masonic Bldg.—3303 Woodland *35.
 Jenkins Bldg.—1233-35 Grand.
 Jenny Block—322 W. 12th *32.
 Journal Bldg.—8th, N. E. cor. McGee *12-18-31.
 Kansas City Post Bldg.—1009 Main *1-11-35.
 Kansas City Star Bldg.—1715 Grand *5-24.
 Kansas City Life Bldg.—804-6 Grand *2.
 Kansas City Southern Ry. Bldg.—N. E. cor. 11th and Wyandotte Sts.
 Keith & Perry Bldg.—Walnut, S. W. cor. 9th *2-24.
 Kemper Bldg.—720 Delaware *2.
 Kensington Bldg.—4201-03 E. 15th *9-10.
 Keokuk Bldg.—10th and Broadway *21.
 King Bldg.—547 Walnut *22.
 Labor Headquarters—14th and Woodland *9-22.
 Lathrop Bldg.—10th, S. E. cor. Grand *2-5-24-32.
 La Veine Bldg.—1222 McGee *4.
 Law Bldg.—5th, N. W. cor. Main *8.
 Lenox Bldg.—807 Main *12.
 Library—9th and Locust *12-31.
 Lillis Bldg.—11th, S. W. cor. Walnut *5-18-24.
 Logan Bldg.—1208 Wyandotte *2.
 Long Bros. Bldg.—515 Main *3.
 R. A. Long Bldg.—10th, N. W. cor. Grand *2-5-24.
 Lyceum Bldg.—104 W. 9th *23.
 Lynch Bldg.—Missouri and Gillis *8.
 McClintock Bldg.—104½ E. 12th *32.
 McDowell Block—546 Main *1.
 Madison Block—3221 Southwest Blvd. *25.
 Manhattan Bldg.—8th and Main *1-12.
 Marlborough Block—892-10 Tracy *12-18.
 Mason Bldg.—1108 Grand *5-24.
 Masonic Bldg.—9th and Harrison *2-31.
 Masonic Temple—15th, N. W. cor. Troost *9-31.
 Massachusetts Bldg.—8th, N. E. cor. Baltimore *12.
 Mercantile Bldg.—131 W. 6th *25.
 Merry Bldg.—1009-11 Walnut *5.
 Meyer Bldg.—1114-18 Grand *3-24.
 Midland Arcade Bldg.—7th, N. E. cor. Walnut.
 Miller Bldg.—1121-23 Grand Ave.
 Miler Bldg.—211 E. 12th *32.
 Milwaukee Bldg.—6th and Delaware *1-35.

BUILDINGS—Continued

- Minor Bldg.—10th, S. E. cor. McGee *2-31.
 Missouri Bldg.—1021-23 Grand *5.
 M. K. & T. Bldg.—7th and Wyandotte *25.
 Missouri Savings Bank Bldg.—920 Walnut *5-18-24.
 Monahan Bldg.—114 Locust *8.
 Moore Bldg.—1015 Walnut *24.
 Morris Bldg.—9th, S. E. cor. Baltimore *23.
 Morrison Bldg.—517-19 E. 12th *32.
 Mossler Bldg.—10th, N. E. cor. Main *1-19.
 Myers Bldg. (now Glendale Bldg.)—10th and Grand, N. E. cor. *2-18-24.
 National Reserve Bank Bldg.—Main, S. E. cor. 10th *1-31.
 Navajo Bldg.—716 Delaware *35.
 Navarro Apts.—12th, N. W. cor. Baltimore *32.
 Nelson Bldg.—Missouri Ave., S. E. cor. Main *1-35.
 New Casino—1035 Broadway *21.
 New England Bldg.—Wyandotte, N. E. cor. 9th *23.
 New Era Bldg.—815 McGee *4-26.
 New Meyer Bldg.—1114 Grand *5-9-24.
 New York Life Bldg.—9th, N. E. cor. Baltimore *17-23.
 Niplah Bldg.—909 Grand *2-24.
 Nonquittie Bldg.—1013 Grand *2-24.
 Northrup Block—800 Independence Ave. *24.
 Odd Fellows Bldg.—Missouri Ave., N. E. cor. Main *1-35.
 Oppenstein Bldg.—1207 Walnut *24-32.
 Orear-Leslie Bldg.—1012 Baltimore *31.
 Orton Block—12th, N. E. cor. Baltimore *32.
 Owen Bldg.—1024-26 Walnut *9-24.
 Ozark Bldg.—928 Main St.
 Pearl Block—1301-11 E. 15th *9-22.
 Pennock Bldg.—1120 Main *1-14.
 Piper Bldg.—548 Main *1-35.
 Plum's Bldg.—Westport Ave., cor. Hamilton *34.
 Post Office—Grand, 8th to 9th *5-12-24.
 Packers' Bldg.—23 E. Missouri Ave. *24.
 Parsons Bldg.—6th and Broadway *21.
 Patterson-Sanford Bldg.—1010 Walnut *5-24.
 Piercy Bldg.—409 E. 11th *32.
 Price Bldg.—14th and Oak *4.
 Postal Bldg.—8th, S. W. cor. Delaware *1-12-35.
 Potter Bldg.—14th, N. E. cor. Kensington *9-22.
 Produce Exchange Bldg.—Walnut and Missouri Ave.
 Quinlan Bldg.—1700-12 E. 8th *12-13.
 Railway Exchange Bldg. (Midland)—700-715 Walnut.
 Raymond Bldg.—1320 Main *1-35.
 Regina Block—611-21 Prospect *24.
 Reiger Bldg.—Genesee, N. E. cor. 16th *32.
 Reliance Bldg.—N. W. cor. 10th and McGee.
 Republic Bldg.—1000 Walnut *5-24.
 Reserve Bank Bldg.—10th and Main *1-17.
 Rialto Bldg.—9th, S. W. cor. Grand *5-24.
 Ricksecker Bldg.—Walnut, N. E. cor. 9th *5-24.
 Ridge Bldg.—909-19 Main *1-17-23.
 Ridge Arcade—912-18 Walnut St.
 Rookery Bldg.—1200 Grand *32.
 Rose Bldg.—917 Grand *2-24.
 Ryan Block—Independence, S. E. cor. Woodland *12-18.
 Salmon Block—612-20 Prospect *24.
 Salmon Bldg.—400 Broadway *8-21.
 Scarritt Arcade—817-19 Walnut *5-18-27-24.
 Scarritt Bldg.—N. W. cor. 9th and Grand *5-18.
 Schutte Bldg.—1209-11 Grand *9-22-24.
 Sharp Bldg.—Walnut, N. W. cor. 11th *5-18-24.
 Sheidley Bldg.—Main, S. E. cor. 9th *1-17.
 Sheldon Block—15th, N. W. cor. Harrison *9.
 Shields Bldg.—1109 McGee *4.
 Shukert Bldg.—1113-15 Grand *5-9-22-24.
 Sloan Bldg.—Missouri Ave. and Walnut *24.
 Smart Bldg.—11th, S. E. cor. McGee *4-29.
 South-West News Company Bldg.—313-23 E. 16th.
 Spaulding Bldg.—10th and Oak *2-31.
 Spofford Block—800 E. 15th *9-22.
 Star Bldg.—1715 Grand *5-24.
 Sterling Bldg.—8th, S. W. cor. Grand *3-12-24.
 Stock Yards Exchange Bldg.—16th and State Line *26.
 Stoeltzing Bldg.—1413 Grand *9-22-24.
 Strobe Bldg.—9th, N. E. cor. Central *23-25.
 Studio Bldg.—9th, N. W. cor. Locust *12-18-31.
 Switzer Bldg.—509 Main *1-35.
 Syndicate Bldg.—614-18 Wyandotte *25.
 Thayer Bldg.—9th, N. W. cor. Broadway *21-23.
 Thompson Bldg.—1013-16 Walnut *3-5-24-31.
 Tomlinson Bldg.—1035 Broadway *21-32.
 Traders Bldg.—19th and Campbell.
 Turner Block—Independence Ave., N. E. cor. Cherry *24.
 Union Depot (New)—22nd and Main *5-24-34.
 University Auditorium—Locust, N. W. cor. 9th *12-31.

BUILDINGS—Continued

United States & Mexican Trust Bldg.—10th, N. W. cor. Baltimore *17-31.

Unity Bldg.—913 Tracy *2-31.

Victor Bldg.—Main, N. W. cor. 10th *1-17-23.

Waldheim Bldg.—11th, N. E. cor. Main *1-19-35.

Wales Bldg.—6th, N. W. cor. Delaware *1-35.

Waterworks Bldg.—Walnut, S. W. cor. 6th *5-9-22.

Waverly Bldg.—11th, N. E. cor. Campbell *32.

Wells Bldg.—1401 Grand *5-9-22-24.

Western Newspaper Union Bldg.—304 W. 10th *21-25.

Western Union Bldg.—700 Main *1-25.

Westover Bldg.—31st and Troost *30-31.

Westport Ave. Bank Bldg.—Westport and Central *34.

Whiffin Bldg.—716 Baltimore *12-14.

Willard—Broadway, S. E. cor. 9th *21-23.

Williamson Bldg.—12th, S. E. cor. Central *32.

Wirthman Bldg.—Troost, N. W. cor. 18th *31.

Wood Bldg.—9th and Baltimore *23.

Woolf Bros. Bldg.—1020-26 Walnut *5-9-24.

Y. M. C. A. Bldg.—10th and Oak *2-31.

Y. W. C. A. Bldg.—1020 McGee *2-26-32.

Zahner Bldg.—12th, S. E. cor. Grand *5-24-32.

BUILDINGS—Continued

KANSAS CITY, KANSAS

Andrews Block—624 Minnesota Ave.
Armourdale Bank Bldg.—401 Kansas Ave.
Armourdale Bldg.—414 Kansas Ave.
Auditorium Bldg.—607 Minnesota Ave.
Barker Bldg.—715 Minnesota Ave.
Benson Bros. Block—55-57 S. 7th.
Board of Trade Bldg.—541 Minnesota Ave.
Borgstede Bldg.—2105 Silver Ave.
Boylan Bldg.—530 Minnesota Ave.
Brown Block—641 Osage.
Chamber of Commerce—Central Ave., N. W. cor. Park.
Citizens' Bank Bldg.—405 Kansas Ave.
City Hall—6th, S. E. Cor. Armstrong Ave.
City Market House—6th, S. E. cor. Tauro-
 rome.
Clafin Bldg.—821 Osage.
Commercial National Bank Bldg.—Minne-
 sota Ave., S. E. cor. 6th.
Connors Bldg.—1351 S. 26th.
County Court House—Minnesota Ave., N.
 W. cor. 7th.
County Jail—7th, S. E. cor. State Ave.
Court Block—645 Minnesota Ave.
Dahlgren Block—300-302 N. 7th.
Daniels Bldg.—Kansas Ave., N. W. cor.
 Packard.
Duer Bldg.—Minnesota Ave., N. W. cor. 8th.
Dunning, B. J., Block—4th, S. E. cor.
 State Ave.
Eagle Bldg.—539 Minnesota Ave.
Enterprise Block—643 Minnesota Ave.
Fasenmyer Bldg.—Minnesota Ave., N. E.
 cor. 7th.
Flatiron Bldg.—1401 Central Ave.
Husted Bldg.—Minnesota Ave., N. W. cor.
 6th.
Ide Block—526 Minnesota Ave.
Insurance Bldg.—548 Minnesota Ave.
Kansas City Home Telephone Bldg.—711
 Armstrong Ave.
King Bldg.—2615 Strong Ave.
Kirby Block—500 Kansas Ave.
Knackstedt Bldg.—753 Minnesota Ave.
Law Bldg.—721 Minnesota Ave.
Lilley Bldg.—741 Osage Ave.
Loscke Block—615 Ferry.
Lutz Bldg.—719 Minnesota Ave.
Lyons Bldg.—653 Kansas Ave.
McGrew Block—650 Minnesota Ave.
McGrew Bldg.—717 Minnesota Ave.
Masonic Bldg.—624 Minnesota Ave.
Masonic Temple—7th, N. E. cor. Ann.
Moss Block—304 Kansas Ave.
Neudeck Bldg.—644 Minnesota Ave.
Odd Fellows Bldg.—Minnesota Ave., N.
 E. cor. 6th.

Peoples National Bank Bldg.—7th, S. E.
 cor. Minnesota Ave.
Poley Bldg.—725 Osage Ave.
Portsmouth Annex Bldg.—607 Minnesota
 Ave.
Portsmouth Bldg.—Minnesota Ave., S. W.
 cor. 6th.
Post Office Bldg.—Minnesota Ave., S. W.
 cor. 7th.
Public Library Bldg.—Huron Place, Minne-
 sota Ave., bet 6th and 7th.
Riverview State Bank Bldg.—Central Ave.,
 N. W. cor. 7th.
Schlitz Block—32-38 Central Ave.
Scottish Rite Temple—7th, N. E. cor. Ann
 Ave.
Simpson Block—724 Central Ave.
Stubbs Bldg.—645 Minnesota Ave.
Swedish Bldg.—739 Minnesota Ave.
United States & Mexican Trust Co. Bldg.
 —710 Minnesota Ave.
Y. M. C. A.—8th and Armstrong Ave.
Y. W. C. A.—6th and State Ave.
Wahlenmaier Bldg.—Minnesota Ave., N.
 E. cor. 8th.
Welch Bldg.—403 Kansas Ave.
White's Block—1102 Minnesota Ave.
Willner Bldg.—535 Minnesota Ave.
Wyandotte Bldg.—5th, N. E. cor. Minne-
 sota Ave.

INDEPENDENCE, MO.

Bank of Independence Bldg.—Liberty and
 Maple.
Carle Bldg.—101 S. Maple.
Chrisman-Sawyer Bank Bldg.—201 W.
 Lexington.
City Hall—Main and Kansas.
Clinton Block—100 W. Maple.
County Court House—Main and Lexington.
First National Bank Bldg.—Lexington and
 Liberty.
Hedrick Bldg.—221 W. Lexington.
Independence Bank Bldg.—Liberty and
 Maple.
Jackson County Bank Bldg.—209 W. Lex-
 ington.
Martin Bldg.—115 Lexington.
McElroy Bldg.—Liberty & Maple.
Masonic Bldg.—Main and Kansas.
Music Bldg.—206 W. Maple.
Ott Bldg.—204 N. Liberty.
Owens Bldg.—102 N. Liberty.
Paxton Bldg.—300 W. Maple.
Post Office Bldg.—Maple and Lexington.
Wyatt Bldg.—119 W. Lexington.
Yetter Bldg.—222 W. Lexington.

RAILROADS**NEW UNION DEPOT**

Bet. Main and Broadway, 20th to 24th St.

BURLINGTON ROUTE

Ticket Office, 701-3 Walnut St.
Freight Depot, 12th and Mulberry.
Adams Express

CHICAGO & ALTON

Ticket Office, 717 Walnut St.
Freight Depot, 12th and Santa Fe
American Express

CHICAGO GREAT WESTERN RY.

Ticket Office, 715 Walnut St.
Freight Depot, 7th and Mulberry
Wells Fargo Express

CHICAGO, MILWAUKEE & ST. PAUL

Ticket Office, 723 Walnut St.
Freight Depot, 14th and Liberty
Wells Fargo Express

FRISCO LINES

Ticket Office, 709 Walnut St.
Freight Depot, 12th and Bluff
Wells Fargo Express

KANSAS CITY SOUTHERN RY.

Ticket Office, 711 Walnut St.
Freight Depot, 8th and Santa Fe
Wells Fargo Express

MISSOURI, KANSAS & TEXAS RY.

Ticket Office, 713 Walnut St.
Freight Depot, 14th and Wyoming
American Express

MISSOURI PACIFIC RY.

Ticket Office, 707 Walnut St.
Freight Depot, Union and Liberty
Wells Fargo Express

QUINCY, OMAHA & KANSAS CITY

Ticket Office, 526 Midland Bldg.
Freight Depot, 12th and Mulberry
Adams Express

ROCK ISLAND LINES

Ticket Office, 705 Walnut St.
Freight Depot, 14th and Wyoming
American Express

SANTA FE

Ticket Office, 719 Walnut St.
Freight Depot, Hickory and Joy
Wells Fargo Express

UNION PACIFIC RY

Ticket Office, 9th and Walnut
Freight Depot, 12th and Liberty
American Express

WABASH RY.

Ticket Office, 721 Walnut St.
Freight Depot, Union and St. Louis
Wells Fargo Express

**KANSAS CITY, KANS., Passenger
Depots****UNION TICKET OFFICE**

541 Minnesota Ave.

FRISCO

Rosedale, Holmes and Southwest Blvd.

MISSOURI PACIFIC

Third and Washington

ROCK ISLAND

8th St. Viaduct, take Wyandotte Car

SANTA FE

Argentine, 26th and Strong Sts.

UNION PACIFIC

7th St. Viaduct, take Wyandotte St. Car

HISTORY OF KANSAS CITY

The name "Kansas City" is supposed to be of Indian origin; the City was founded in 1839, first incorporated under the name "Town of Kansas," in 1850. This was changed to the "City of Kansas," in 1853, and to "Kansas City" in 1889.

The first Post Office in Kansas City was established in 1845. The Hannibal Bridge, built across the Missouri River, and opened for traffic in 1869 was of vital interest to the life of the new City; this bridge was built by what was known as the Platte Valley Railroad, which afterwards became the Kansas City, St. Joseph & Council Bluffs Railroad. There are now four bridges across the Missouri River at or near Kansas City. Construction for the first railroad west of the Missouri River was started at Kansas City, August 10, 1863, by the Kansas Pacific Railroad Company, now known as the Union Pacific Railroad Company, and the first passenger train went out of Kansas City over this road November 28, 1864.

The population of Greater Kansas City is 484,978, made up as follows:

Kansas City, Missouri.....	338,068
Kansas City, Kansas.....	122,798
Independence.....	15,047
Rosedale.....	9,065

Of said population 61.8% are of native parentage and 80% are native born of either native or foreign parentage.

White of native parentage.....	61.8%
White of foreign or mixed parentage.....	18.3%
Negro.....	9.5%

FACTS ABOUT KANSAS CITY

Sixth in Bank Clearing.
 Three hundred and thirty-six Churches
 and 131 Public Schools.
 Seventh in Postal Receipts.
 Third in Lumber.
 Second in Meat Packing.
 Fourth in Grain Receipts.
 Second as a Mule Market.
 Second in Live Stock.
 Second in Health.
 First in Pullman Business.
 First in Sale of Agricultural Implements.
 First in Yellow Pine Lumber.
 First in a Hay Market.
 First in Farming Territory.
 First in Tributary Trade.
 First in Miles of Parked Boulevards.
 Third in Flour Output.
 Third in Poultry and Egg Business.
 Third in Telegraphic Business.
 Tenth in Value of Factory Output.
 Second in Railroads: 18 Trunk Line Sys-
 tems; 32 Distinct Railroad Lines; 260

Daily Passenger Trains; 2,000 Cars or
 Freight Daily; More Baggage than any
 other Station.

Sixteenth in population and tenth in
 manufacturing.

Eleventh in gross postal receipts.

Area, 75¼ Square Miles.

Sixty Miles of Continuous Boulevards.

More than 2,195 Acres of Parks.

Universal Street Car Transfer System.

Elevation Above Sea Level 750 feet.

Paved Streets, 375 Miles.

Volumes in Public Library, 2,000,000.

Factories in Operation, 1,250.

Has 65,000 Telephones in Use Daily.

Inter-City Viaduct is 30 feet wide, 8,400
 feet long and cost \$3,000,000.

Kansas City has the World's Largest and
 Most Complete Live Stock Exchange.

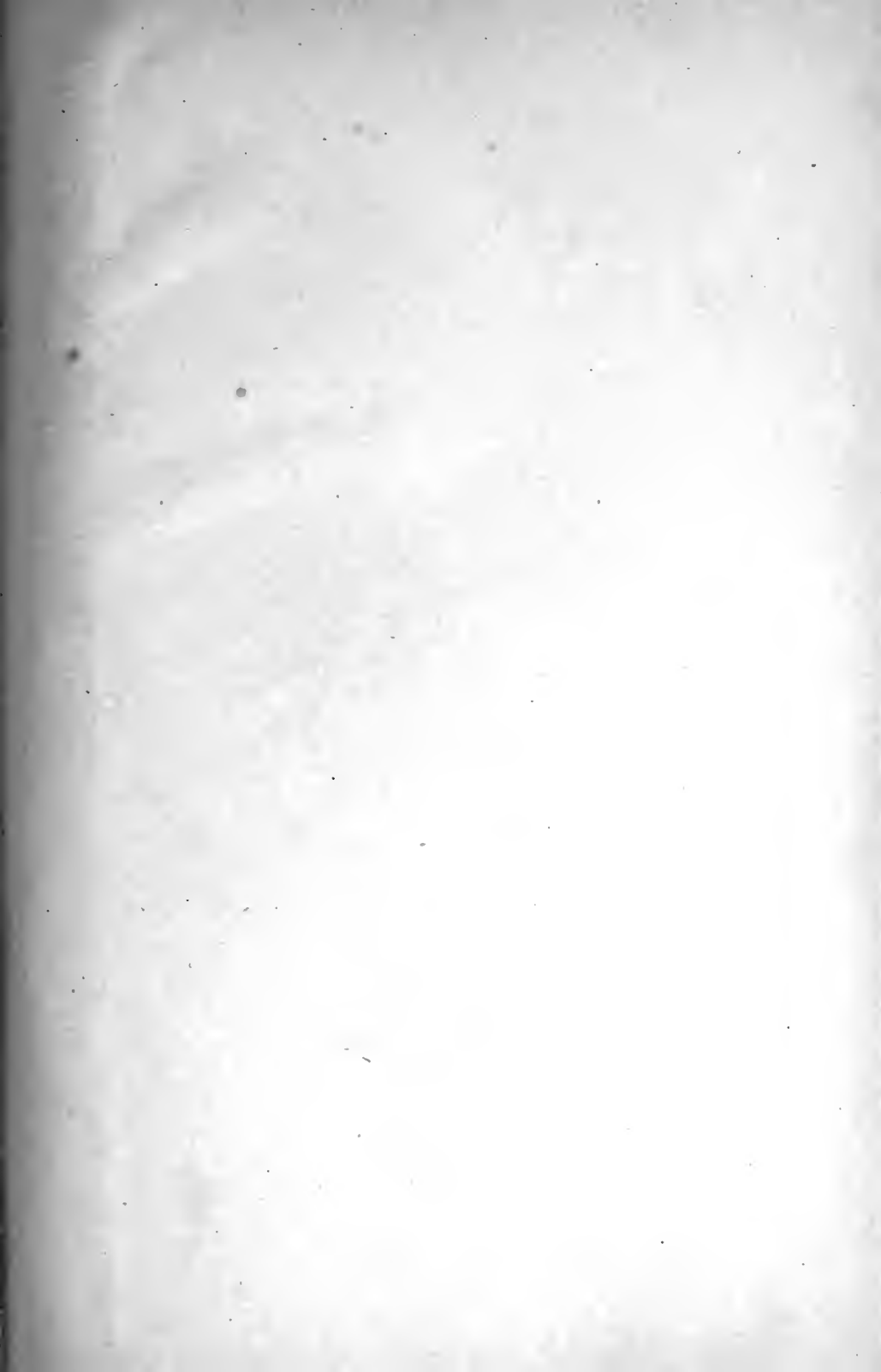
Has 480 Miles of Main and Lateral Sewers.

Has 700 Miles of Granitoid Sidewalks.

Waterworks System Valued at \$11,550,000.

Elevators Have a Grain Storage Capacity
 of 20,065,000 Bushels.







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